



NATURA
Malbec
Emiliana
Chile

Area of Production:

Central Valley, Chile.

Soil:

Alluvial, medium-high depth soil. Good drainage, moderate permeability and high fertility.

Grape Variety:

100% Malbec. 100% organically grown grapes.

Production Technique:

The organically grown grapes are hand-picked in mid-April. After the crush, the must is transferred to temperature-controlled stainless steel tanks for a cold soak prior to fermentation. 20% of this wine is aged in French oak barrels for 6 months, then blended in order to obtain a more complex character.

Characteristics:

Color: Deep ruby-red in color.

Bouquet: Alluring nose with ripe blackberries and black plum, mild notes of white pepper.

Taste: The palate is lush and sweet with pure fruit and savory spicy notes.

Alcohol Content: 13.6%.

Total Acidity: 3.40 g/l.

This wine is ideal with all grilled or sauced red meat dishes. It also pairs very well with pastas and aged cheeses.