

Adobe Reserva Gewürztraminer, Rapel Valley (organic)



Producer: Emiliana (Organic / Biodynamic)
Winemaker: Felipe Muñoz
Country of Origin: Chile
Region of Origin: D.O. Valle del Rapel
Grapes: Gewurztraminer 85%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2016
Suitable For: Vegetarians and Vegans
Organic
Closure Type: Screw Cap



The One-Liner

Uniquely organic Gewürztraminer – a Thai fighting delight!

Tasting Note

Light yellow, clean and transparent. The nose offers floral aromas of jasmine, as well as herbs, lychee, and honey notes. The floral notes reappear on the palate, along with apple, apricot, and mandarin orange. Presents good volume and the flavorful, persistent finish leaves a sweet and fruity sensation on the palate.

Producer Details

Voted by Wines of Chile as 'Winery of the Year 2016', Emiliana are one of Chile's most exciting producers and pioneers in organic and biodynamic winemaking. Since 1998, this Chilean winery has been producing award-winning wines from almost 1,000 hectares of vineyards in prime sites including Casablanca, Maipo, Cachapoal, Colchagua and Bio Bio. Their spectacular biodynamic vineyard and winery at Los Robles is a model that attracts visiting viticulturalists and winemakers from across the world. Emiliana's innovative and natural-leaning wines are made with great care and attention and the results are inspiring.

In The Vineyard

The Rapel Valley lies with the Pacific Ocean to the West, to the east the Andes Mountains, and to the south the province of Colchagua. The climatic characteristics of this valley include frost-free springs and warm summers that allow the grapes to ripen well.

In The Winery

The Rapel Valley viticultural zone is located in Chile's 6th Region, approximately 160 km (100 mi) south of Santiago and includes the sub-valleys of Cachapoal and Colchagua. The entire zone presents good drainage, high fertility, and tremendous agricultural aptitude. Its climate is sub-humid Mediterranean because the low, even hills of the Coastal Mountain Range to the west allow the cooling influence of the Pacific Ocean to penetrate the valley and moderate temperatures. It is highly influenced by the Pacific anticyclone, which results in a concentration of rainfall during the winter months. Precipitation averages 710 mm (28 in) per year. During the summer, the southern and south-western winds

Food Recommendations

Its sweetness makes this wine ideal as an aperitif served with mild cheeses, ham, and dried fruit and nuts. It is also excellent paired with sushi and fresh fruit desserts.

result in an ample temperature variation between daytime highs and nighttime lows. The maximum temperature in January reaches 32°C (90°F) and the annual average is 14°C (57°F). The grapes that went into this wine were hand picked in April, when the fruit had reached the desired level of ripeness. The fruit came from vineyards that are more than 22 years old the Totihue estate in Alto Cachapoal and the Los Pretiles estate in Alto Colchagua. The vines at both estates are vertically positioned and yield an average yield of 9 tons per hectare. Fermentation took place in stainless steel tanks with selected yeasts in our Maipo Valley winery. The process was carefully managed to maintain temperatures at 15°–17°C (59°–63°), with gentle aeration and delicate lees stirring to reach the desired results. The wine was fined with bentonite and cold-stabilized before bottling to prevent tartaric precipitations in the bottle.