## EMILIA RESERVE

VINTAGE 2021

VARIETAL Cabernet Sauvignon

HARVEST

Manual harvest the first half of March

CORK Natural cork

ALCOHOL 14.5% ABV VALLEY

Colchagua Valley

CLIMATE

Mediterranean climate

SOIL

Alluvial (granitic, and clay soils)

AGING

6 Months in French oak

barrel.

TEMPERATURE OF SERVICE

54°F-60°F

## **TASTING NOTES**

The Emilia Cabernet Sauvignon has an alcohol content of 14.5%, providing a balance between its acidity and tannins. The wine exhibits rich aromas of blackcurrant, black cherry, and plum with secondary notes of tobacco, leather, and dark chocolate. The palate is full bodied, with firm, well-structured tannins and a long, smooth finish. The acidity is moderate, providing a freshness and balance to the ripe fruit flavors which also makes the wine favorably suited to aging.

## **FOOD PAIRING**

This bold, structured wine pairs beautifully with hearty dishes. It complements grilled meats, especially steak and lamb, as well as rich, savory stews or roasted vegetables. The wine's tannins cut through the richness of fatty meats, while its fruitiness balances the savory flavors of game or beef. It also pairs well with aged cheeses like cheddar, gouda, or blue cheese.

