Amaluna Organic Sparkling Wine, DO Valle Casablanca [Organic] NVNEW

CHV709NVNEW

Emiliana

— D.O. Valle Casablanc, Chile

The first organic fizz from Chile! The usual fizz suspects Chardonnay and Pinot Noir once again work in perfect harmony to produce a sparkling wine with the perfect balance of easy drinking freshness and yeasty toastiness. The name Amaluna is a fusion of the words ama, which refers to mother" in many languages, and luna, which means moon," a symbol of femininity that evokes both the mother-daughter relationship and the idea of goddess and protector of the planet.

Production

The Casablanca Valley is close to the Pacific Ocean and receives its maritime influence through coastal breezes that moderate temperature conditions. The terrain includes rolling hills and mountains that increase in height toward the east, where it meets with the Coastal Range. The soils are of alluvial origin, with a sandy loam textures. They are highly permeable, shallow, and poor in nutrients, which results in yields that are relatively low in comparison with other valleys in Chile. This plus cooler temperature conditions result in very slow ripening and fruit with tremendous flavor and aromas in varieties such as Chardonnay, Sauvignon Blanc, and others. The grapes were hand-picked into bins and transported immediately from the Casablanca Valley to their Palmeras winery in the Colchagua Valley. Upon arriving the grapes are refrigerated overnight and pressed the following day. The must is decanted to obtain clean juice for fermentation. Upon completion of the fermentation process, the new wine is left on its fine lees and stirred weekly (battonage) to enhance complexity. The wine then begins the process of developing its foam through a second fermentation using the traditional (champenoise) method in the bottle (1-2 months) and then the wine remains 6 months in contact with its lees. They are then disgorged, and the dosage is added.

Tasting note

Chardonnay and Pinot Noir once again work in perfect harmony to produce a sparkling wine with a fine bead - Emiliana refer to this as 'rosario' which refers to roasry beads. Something of Chile's warm climate vineyards comes through in a fresh pineapple nose over a biscuity palate with a touch of fresh apricot all freshened by that natural acidity inherent in the bubbles.

Food Match

This wine pairs well with dishes with mild cream sauces, raw and cooked shellfish, fresh summer salads, sushi, trout, and desserts made with red fruits and chocolate.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Organic/Sustainable

Appellation:
Do Valle Casablanca

Winemaker:
Cesar Morales

Grape Varieties:
Chardonnay 80%, Pinot Noir 20%

Suitable for:
Vegan

Bottle Barcode:
7804320623683