Novas Gran Reserva Sauvignon Blanc, DO Valle Casablanca [Organic] 2024

CHV6502024

Emiliana

— D.O. Valle Casablanc, Chile

Characterful Sauvignon Blanc showcasing regional identity of Casablanca Valley with wonderful aromatics.

Production

Made from 100 % Sauvignon Blanc grapes planted in the La Vinilla vineyard in Casablanca Valley, which is 300m above sea level. The soil is made up of decomposed granite from the Coastal Mountain Range. The grapes were harvested at night and were lightly pressed in order to preserve the qualities of the grapes. The must is decanted then racked into the fermentation tank. Alcoholic fermentation takes place with selected yeasts at temperatures of 14–15ºC, aiming to preserve the aromatic expression. Once fermentation is complete, the wine is racked with its lees in order to augment the body of the wine and the aromatic expression. The wine is aged in stainless steel tanks before being stabilized and prepared for bottling.

Tasting note

Greenish-yellow in colour and expressive on the nose. Vibrant aromas of grapefruit and gooseberries combine with notes of green chili, nettle and tomato leaf. The palate shows lovely zingy fruit with a silky texture and long concentrated finish.

Food Match

The high acidity and aromatic persistence in this wine make it an excellent aperitif as well as an ideal companion to shellfish and raw or cooked white fish. It can also be served with white meats such as chicken seasoned with lemon, salads, and fresh cheeses.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Do Valle Casablanca

Winemaker:
Marguerite Penot

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
Vegan

Bottle Barcode:
7804320150642