Novas Gran Reserva Chardonnay, DO Valle Casablanca [Organic] 2024

CHV6512024NEW

Emiliana

— D.O. Valle Casablanc, Chile

A classic Casablanca Chardonnay - rich but with a mineral structure and lovely balanced acidity.

Production

The vineyards are located 370m above sea level, vertically positioned with an east west orientation and drip irrigated. Casablanca is a cold-climate valley due to the maritime influence of the Pacific Ocean and the Humboldt Current which cools the coastline. The grapes are harvested mechanically during the cool nights. They are subtly pressed in order to preserve the qualities of the fruit. The must is decanted then racked into tanks, hydroliter foudres, and barrels for alcoholic fermentation. Once the fermentation has finished the wine remains on its fine lees and with periodic stirrings. The wine is aged for 11 months, 59% in French oak barrels (12% first use, 10% second use, 37% third use or older), 13% in French oak foudres, and 28% in stainless steel.

Tasting note

A generous Chardonnay from Casablanca, with a noise of toasted sourdough, candied pineapple and notes of hazelnut. The palate is equally generous with ripe tropical fruit flavours, salted butter and custard creams. A textural concentrated finish.

Food Match

A touch of lightly toasted oak plus the natural lush texture of a ripe Chardonnay are the key elements that blend perfectly with full-textured fish, as well as white meats with mild sauces. It also works very nicely with fish soups.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Organic/Sustainable

Appellation:
Do Valle Casablanca

Winemaker:
Emilio Contreras

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
7804320120911