Novas Gran Reserva Carménère, DO Valle de Colchagua [Organic] 2024

CHV6532024NEW

2023 Vintage

Decanter
External 2025

Emiliana

— D.O. Valle De Colcha, Chile

The definitive organic Carmenère

Production

The Colchagua Valley has a Mediterranean climate with 4 well-defined seasons. The summers are hot and rain free, which allows proper ripening without interruptions. The valley ends at the Pacific Ocean, which has a positive effect on the vineyards as cool breezes enter from the coast to alleviate the summer heat. The winemaking process began with a cool pre-fermentation maceration at 8ºC for 2–3 days, followed by alcoholic fermentation in stainless steel tanks with both native and selected yeasts. At this stage, the temperatures were controlled to 26ºC, with pump overs undertaken according to the winemakers' criteria. The wine undergoes a post-fermentation maceration for 4–5 days prior to malolactic fermentation, which takes place spontaneously in stainless steel tanks, foudres, and barrels, where the wine is then aged for 10 months in 80% French barrels,10% in French foudres & 10% in stainless steel tanks. The wine is not clarified nor stabilized prior to bottling but is filtered through a cross-flow filter.

Tasting note

Black cherry red with intense blackcurrant and typical green capsicum notes, that give way to hints of black pepper and tobacco leaf. The palate has a bright, fresh bloody feel with Carmenère's darker leafy note. It's the quintessential expression of Emiliana's Colchagua vineyards at Los Robles.

Food Match

Ideal with grilled meat, roast pork and pepper-crusted steak.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Do Valle De Colchagua

Winemaker:
Marguerite Penot

Grape Varieties:
Carmenère 85%, Cabernet Sauvignon 15%

Suitable for:
Vegan

Bottle Barcode:
7804320081335