Boutinot
WINES

NOVAS Gran Reserva - Pinot Noir

Elegant and refreshing cool climate Pinot Noir from Emiliana's organic estate in Casablanca.

SEMI206	Valle De Casablanca	Chile
Pinot Noir	13.5%	Screwcap
100% Pinot Noir		Vegan, Organic

HOW IT'S MADE

The Casablanca Valley is influenced by its proximity to the Pacific Ocean and its coastal breezes that moderate temperatures. The area ranges from soft rolling hills to higher hills toward the Coastal Mountain range in the east. The poor, sandy loam soils are alluvial in origin, relatively shallow and very permeable, resulting in yields which are generally low in comparison with other Chilean valleys. Temperatures are much cooler here, allowing the grapes to ripen very slowly to produce rich flavored wines. The Casablanca Valley is influenced by the Pacific Ocean and the Humboldt Current, resulting in constant humidity and average temperatures of 77°F in the summer and 58°F in the winter. The grapes are harvested into 400-kg bins and transported to the winery, where first the clusters and then the grapes (after destemming) are selected on a conveyor belt. Once in the tank, they undergo a pre-fermentation maceration for 3 days, followed naturally by alcoholic fermentation with native yeasts. During this stage, temperatures are kept at 78° F, with a gentle pump-over routine. A 2-3-day post-fermentation maceration is then carried out. Malolactic fermentation occurs spontaneously in stainless steel tanks and barrels. The wine is filtered through 1-micron membranes and then bottled. 70% of the wine is aged for 6 months in French oak barrels.

TASTING NOTES

Pale ruby red in color with a lifted nose of raspberry and red currant fruit with gentle spice notes from barrel aging. The palate shows delicious ripe summer fruit characters with perfectly balanced soft tannins and refreshing acidity; followed by a long and elegant finish

FOOD MATCH

Very good with lighter red meats and red sauces. The perfect partner for mushroom-bolognese over pasta.

Awards

93 Points
James Suckling

2018 Vintage
Sommelier Wine Awards
2020 BRONZE

Allergens

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750 mL
Bottle Barcode	7804320478296
Case Weight	31.74 lbs
Case Barcode	17804320478293
Capsule Type	Aluminum
Pallet Details	55 cases per pallet / 5 layers