

Boutinot

WINES

NOVAS Gran Reserva Cabernet Sauvignon

Classic fruit driven Maipo Cabernet sourced from some of the best organic vineyards in the valley.

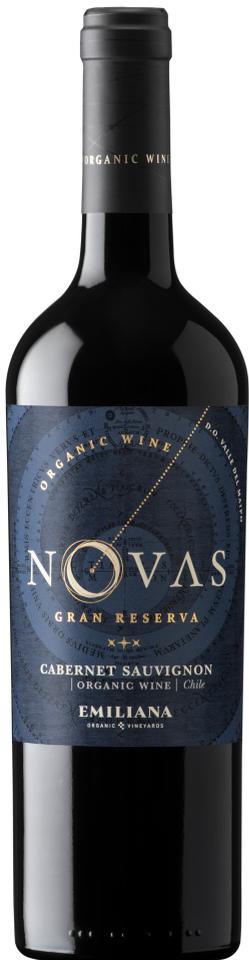
SEMI202	Valle Del Maipo	Valle Del Maipo, Chile
Cabernet Sauvignon	13.5%	Screwcap
100% Cabernet Sauvignon		Vegan, Organic

HOW IT'S MADE

Grapes for this wine are organically grown in very deep soils on terraces of alluvial origin with loam to clay-loam textures and abundant stones in the profile that provides excellent drainage. The Alto Maipo regine has ideal conditions for growing Cabernet Sauvignon. The Maipo River naturally regulates the temperatures and prevents extreme cold or frost as well as excessive summer heat. Vilification begins with a 4–5-day per-fermentation cold soak at 8°C followed by alcoholic fermentation in stainless steel tanks with native yeasts at 26°C and a pump-overs determined by enological criteria. Malolactic fermentation takes place naturally in tanks and barrels, where the wine is aged at controlled temperatures for 12 months. It is neither fined nor stabilized; it is just lightly filtered prior to bottling. The wine is aged for 12 months, 60% in French oak barrels, 10% in a French foudre, and 30% in stainless steel.

TASTING NOTE

Ruby red in color. The nose is intense, with pronounced presence of blackcurrant backed up with notes of cherries and strawberries as well as hints of chocolate. Medium bodied and well balanced with ripe black fruits, smooth tannins and refreshing acidity, resulting in a juicy and approachable cabernet.



FOOD MATCH

Ideal with meat-based dishes and stews, slow-cooked beef, and pastas such as gnocchi with blue cheese.

AWARDS

93 Points
James Suckling
ALLERGENS

2015 Vintage
IWC 2018 SILVER

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750 mL
Bottle Barcode	7804320521879
Case Weight	31.74 lbs.
Case Barcode	17804320521876
Capsule Type	Aluminum
Pallet Details	70 cases per pallet / 5 layers