



NOVAS
Pinot Noir
Emiliana

Area of Production:

Organic vineyards in the Casablanca Valley, Chile

Soil:

Shallow and permeable sandy loam soils.

Grape Varieties:

Organically grown grapes. 100% Pinot Noir,
777 Dijon Clone

Production Technique:

Grapes are hand harvested and sorted prior to a 7 day cold soak. The wine is aged for 8 months in French (20%) oak barrels.

Characteristics:

Color: Bright ruby red.

Bouquet: Aromas of red fruits, especially cherries, which meld elegantly with earthy notes and toast from its time spent in oak.

Taste: Burst of fruit, layered with earthiness with soft elegant tannins.

Alcohol Content: 14.3%.

Total Acidity: 5.18 g/l.

Novas Pinot Noir is ideal with white meats, light sauces, full flavored fish and shellfish, cured ham and sushi.

Screwcap closure.