

Emiliana Reserva Pinot Noir, Bio-Bio Valley



Producer: Emiliana
Winemaker: Emilio Contreras
Country of Origin: Chile
Region of Origin: Bio Bio
Grapes: Pinot Noir 100%
ABV: 13.5%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Screw Cap



The One-Liner

Bright red fruit and subtle tannins..great value Pinot Noir.

Tasting Note

Fresh red fruit aromas are supported on the palate with subtle tannins, balanced acidity and a persistent finish. This is a bright, fresh cool-climate Pinot Noir.

Producer Details

With prime vineyards in Casablanca, Maipo, Rapel and Bio-Bio and access to the newest and best clones in Chile (through Jose Guislasti, brother of Emiliana's General Manager Rafael who runs Chile's foremost nursery) Emiliana is a very substantial and impressive organisation. Emiliana is one of the world's most important producers of Organic and Biodynamic wines. They have a total of 997 hectares under vine of which 923ha are IMO and Demeter certified organic. As South America's largest organic producer, their spectacular vineyard and winery at Los Robles has the added benefit of being biodynamic and features the sensory delights of roaming Alpacas, dung heaps and dynamised biodynamic mixtures to treat the vineyards.

In The Vineyard

Emiliana's reserve range seeks to reflect the natural balance that must exist between the land, the vines, and their environment by minimizing the use of non-natural elements that are external to the vineyard. The Bio Bio has a moderate humid Mediterranean climate with warm days and cool nights prolonging the growing season. Average rainfall is among highest of all Chilean wine valleys The Bio Bio's higher rainfall, strong winds and broader extremes make for more challenging conditions than those of Chile's more northerly regions. Vine growing here requires more patience, skill and nerve than in other valleys. The Pinot grows on a red clay soil here.

In The Winery

The pressing is at low temperature to extract colour and aromas but no harsh tannins. The fermentation is relatively cool with gentle pumpovers. After fermentation is finished, 20% of the blend is aged for 6 months in French oak to give more complexity to the wine.

Awards & Press

2009 Vintage: IWC 2011 - Commended

2007 Vintage: IWC 2009 - Silver

Food Recommendations

Delicious with cured hams such Serrano or Prosciutto, turkey and light game dishes.

