

Adobe Reserva Pinot Noir, Bio Bio [Organic]



Producer: Emiliana (Organic / Biodynamic)
Winemaker: Emilio Contreras
Country of Origin: Chile
Region of Origin: D.O. Valle Central
Grapes: Pinot Noir 100%
ABV: 14%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Organic
Closure Type: Screw Cap



The One-Liner

This organic beauty is fresh and fruity with a touch of minerality.

Tasting Note

Light ruby red in colour with aromas of fresh strawberries accompanied by subtle notes of spices and a touch of minerality. The medium bodied palate is elegant, delicate and fresh with ripe tannins and a long finish.

Producer Details

Voted by Wines of Chile as 'Winery of the Year 2016', Emiliana are one of Chile's most exciting producers and pioneers in organic and biodynamic winemaking. Since 1998, this Chilean winery has been producing award-winning wines from almost 1,000 hectares of vineyards in prime sites including Casablanca, Maipo, Cachapoal, Colchagua and Bio Bio. Their spectacular biodynamic vineyard and winery at Los Robles is a model that attracts visiting viticulturalists and winemakers from across the world. Emiliana's innovative and natural-leaning wines are made with great care and attention and the results are inspiring.

In The Winery

Adobe reserva 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. 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.

Food Recommendations

Ideal with fish and shellfish cooked with creamy sauces or butter. Also it pairs well with white meats such as chicken or turkey and as aperitif served with ham, such as Serrano or Prosciutto. It is an excellent accompaniment to sushi.