



# CASA AMADA

Rosé - Cabernet Sauvignon

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2018

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**Tasting Notes:**

Attractive, light pink colored. On the nose, marvelous raspberries with hints of strawberries. On the palate, fresh, round, good acidity, harmonious balance. An excellent finish.

**Blend:**

100% Cabernet Sauvignon.

**Origin:**

100% grapes from our D.O Colchagua Valley vineyards  
Produced and bottled in origin.

**Vinification:**

Hand sorting of bunches before press to select only the best. Whole bunch light press. Alcoholic fermentation in stainless steel tanks for 12 days at 13°C-15°C. Lees work in the tank.

**Ageing:**

100% in stainless steel tanks.

**Food Pairings:**

This fresh and aromatic Rosé is perfect as an appetizer or to combine with fatty fishes such as salmon and grouper.

