



CASA AMADA

Syrah

2018

Tasting Notes:

Deep red with slightly lighter hues. On the nose very aromatic and offers notes of black cherries and a hint of leather. On the palate fresh with nice acidity, good and firm tannins with notes of black fruits and caramel.

Blend:

100% Syrah.

Origin:

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

Vinification:

Hand sorting of the grapes before destemming. Pre-fermentative maceration for 4 to 5 days at 3 to 5°C. Alcoholic fermentation in stainless steel tanks for 15 days at 28°C to 30°C. Post fermentative maceration for 5 days. Run off and malolactic fermentation.

Ageing:

20% aged in second used French oak barrels for 4 months.
80% in stainless steel tanks.

Food Pairings:

This Syrah tastes very well with strong meats such as grilled lamb, or rabbit. It is also delicious with Indian food or chili con carne.

