



CASA AMADA

Reserva Carmenera

2018

Tasting Notes:

Ruby with violet hues. On the nose intense and spicy, offers aromas of red cherries and notes of cinnamon and chocolate. On the palate, velvety, juicy and balanced. Powerful but soft, with excellent acidity and good body. Very agreeable finish.

Blend:

100% Carmenera.

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 8 days at 6°C. Alcoholic fermentation in stainless steel tanks for 24 days at 26°C-28°C. Post fermentative maceration for 15 days. Run off and malolactic fermentation.

Ageing:

45% aged in French oak barrels for 6 months.
55% in stainless steel tanks

Food Pairings:

An amazingly diverse variety which will accompany a broad range of dishes. Delicious with Indian butter chicken, Thai food, Turkish kebab or Greek souvlakis. Also perfect with beef or seasoned turkey. Enjoy it with Hummus dips too.

