



CASA AMADA

Reserva Chardonnay

2018

Tasting Notes:

Golden color with green hues. On the nose, elegant with notes of sweet pears and bananas aromas. On the palate, fresh and creamy, with notes of white peach. Agreeable finish.

Origin:

100% Chardonnay.

Origin:

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

Vinification:

Hand sorting of bunch before crushing. Crushed and then run off after 24 hours. Alcoholic fermentation in stainless steel tanks for 15 days at 14°C to 15°C. Lees work in the tank. 35% of the wine undergoes malolactic fermentation in french oak barrels.

Ageing:

35% aged in French oak barrels for 3 months and 65% aged in stainless steel tanks.

Food Pairings:

As an aperitif, magnificent with dips and creamy cheeses. With a light meal, great with green salads. This lovely Chardonnay also pairs beautifully with chicken breast and vegetables, grilled fish or light pastas.

