



# CASA AMADA

Reserva Cabernet Sauvignon

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2018

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**Tasting Notes:**

Red with violet hues. On the nose, concentrated, with aromas of ripe red fruits. On the palate, full bodied, soft tannins, excellent acidity and great balance between fruit and oak. Agreeable finish.

**Blend:**

100% Cabernet Sauvignon.

**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 6 days at 6°C. Alcoholic fermentation in stainless steel tanks for 17 days at 27°C-30°C. Post fermentative maceration for 12 to 14 days. Run off and malolactic fermentation.

**Ageing:**

40% aged in French oak barrels for 6 months.  
60% in stainless steel tanks.

**Food Pairings:**

This Cabernet Sauvignon craves meats. Enjoy it with a nice steak, a juicy rack of ribs or with grilled burgers. Also magnificent with Chilli con Carne or Spanish raw ham.

