



CASA AMADA

Reserva Merlot

2018

Tasting Notes:

Dark ruby colour. On the nose, intense and fruity, with notes of coffee, plums and spices. On the palate, round, excellent body, firm and soft tannins and very good acidic balance. Notes of black cherries and dried plums. Agreeable after-taste.

Blend:

100% Merlot

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 23 days at 26°C-28°C. Post fermentative maceration for 7 days. Run off and malolactic fermentation.

Ageing:

40% aged in French oak barrels for 7 months.
60% in stainless steel tanks.

Food Pairings:

Spanish paella and black olives are a sure bet with this fruity Merlot. Enjoy it with grilled chicken or stuffed turkey. Also great with grilled vegetables.

