



# CASA AMADA

Reserva Sauvignon Blanc

2018

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**Tasting Notes:**

Light yellow with green hues. On the nose, notes of melon and light delicate asparagus aromas. On the palate very good acidity with mineral and melon flavors. Long, agreeable finish.

**Blend:**

100% Sauvignon Blanc.

**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 12°C to 13°C. Lees work in the tank.

**Ageing:**

100% in stainless steel tanks.

**Food Pairings:**

Delicious with seafood, this Sauvignon Blanc is especially good with oysters or clams. Also terrific with fish dishes, salmon carpaccio or Mediterranean salads. Enjoy it with light cheeses or on its own on a summer evening.

