



# CASA AMADA

Reserva Syrah

2018

**Tasting Notes:**

Ruby colour. On the nose, notes of cherries and a hint of leather. On the palate, also cherries, plums and leather, firm tannins, with a refreshing acidity, good body and concentration. Long and agreeable finish.

**Blend:**

95% Syrah, 5% Viognier.

**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 28°C-30°C. Post fermentative maceration for 12 to 14 days. Run off and malolactic fermentation.

**Ageing:**

55% aged in French oak barrels for 8 months.  
45% in stainless steel tanks.

**Food Pairings:**

This excellent wine pairs beautifully with fully-flavoured dishes such as wild boar, lamb chops or brisket. Also great with venisson home made steak & kidney pie.

