



# CASA AMADA

Reserva Viognier

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2018

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**Tasting Notes:**

Pale yellow-green colour. On the nose, apricot and custard apple. On the palate, fresh, harmonious, very good acidity and with an excellent finish.

**Blend:**

100% Viognier

**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. Lees work in the tank.

**Ageing:**

100% in stainless steel tanks.

**Food Pairings:**

This fresh Viognier is the perfect companion of sweet & sour dishes. Fantastic with Thai food, sushi, tempura shrimps or fish dishes. Spanish paella tastes great with this wine. It can even be enjoyed with a nice slice of apple pie.

