



CASA AMADA

Gran Reserva Carmenera

2017

Tasting Notes:

Intense and deep ruby red color. On the nose elegant, complex and spiced, with notes of cherries, mocha and black fruits aromas. On the palate, round but fresh with silky tannins, with notes of cherries, toffee and chocolate. Lingering and long finish.

Blend:

100% Carmenera.

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 16 days at 27°C-28°C. Post fermentative maceration for 10 days. Run off and malolactic fermentation.

Ageing:

65% aged for 12 months in French oak barrels.
35% stainless steel.

Food Pairings:

An amazingly diverse variety which will accompany a broad range of dishes. Fantastic with Mexican and Indian food, this lovely Carmenera also tastes very good with stuffed turkey or teriyaki chicken. Enjoy it with Spanish paella, a nice, juicy steak or with pork tenders.

