



CASA AMADA

Gran Reserva Chardonnay

2018

Tasting Notes:

Pale straw color with golden hues. On the nose, tropical fruit notes. On the palate creamy with notes of fresh peaches and a rich and refreshing acidity. Long and agreeable finish.

Blend:

100% Chardonnay.

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 to 20 days at 14°C to 15°C. Lees work in the tank. 35% of the wine undergoes malolactic fermentation in french oak barrels.

Ageing:

50% of the wine aged in French oak barrels for 6 months and 10% with malolactic fermentation, other 50% in stainless steel tanks.

Food Pairings:

This wonderful Chardonnay pairs superbly with sea products. Ideal with fish with creamed sauce and seafood pasta, this wine also works great with delicatessen such as snails, whitebait, king crab or lobster. Excelent with caesar salad or stuffed chicken breast too.

