



CASA AMADA

Gran Reserva Cabernet Sauvignon

2017

Tasting Notes:

Deep Ruby red color. On the nose elegant, but intense with ripe black fruits and chocolate aromas. On the palate full body, with nice and silky tannins with notes of strawberries and spices. Refreshing acidity and long finish.

Blend:

100% Cabernet Sauvignon.

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:

Cabernet Sauvignon and red meats is a match made in heaven. Enjoy this wine with fillet stroganoff, sirloin steak, pasta with Bolognese sauce, lamb stew or meat pie. Also delicious with hard cheeses.

