



CASA AMADA

Gran Reserva Merlot

2017

Tasting Notes:

Intense deep ruby colour. On the nose very expressive and complex, black fruits, dried plums and white milk chocolate aromas. On the palate with plum notes and firm elegant tannins, refreshing acidity and good balance.

Blend:

100% Merlot.

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 26°C-28°C. Post fermentative for 10 days. Run off and malolactic fermentation.

Ageing:

70% aged in French oak barrels for 11 months.
30% in stainless steel tanks.

Food Pairings:

This elegant merlot goes very well together with turkey kebab or assorted vegetables. Also delicious with pork with apple sauce or grilled chicken. Enjoy it with smoked red salmon or olive risotto.

