



CASA AMADA

Gran Reserva Syrah

2017

Tasting Notes:

Deep and dark ruby red with violet hues. On the nose, intense, with notes of black fruits, chocolate and leather. On the palate, meaty, good body, firm tannins and excellent acidity. Long finish.

Blend:

95% Syrah, 5% Viognier.

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:

70% aged in French oak barrels for 10 months.
30% in stainless steel tanks.

Food Pairings:

This Syrah pairs beautifully with seasoned game, fillet stroganoff, venison or rabbit stew. Also delicious with beef Wellington, pork and chili sauce or Indian lamb saag gosht.

