



90 POINTS

Wine & Spirits, 2016

VINTAGE 2014

VARIETAL COMPOSITION

100% Carmeneré

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 15 years

ALCOHOL 14.0%

pH 3.64

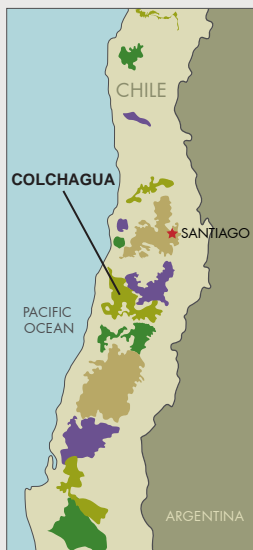
CASES IMPORTED 5,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002430

Casa Silva

2014 CARMENERE, CUVÉE COLCHAGUA



VALLEY BACKGROUND: Colchagua is the southernmost portion of the Rapel Valley. Historically, it is the region that has garnered the top scores and press for its powerful yet balanced red wines. The majority of wineries are concentrated in the center of the valley (Entre Cordillera), although the pioneers are looking towards the Andes (e.g. Los Lingues) and the coastal areas (e.g. Paredones) to find new cool-climate terroirs.

WINERY BACKGROUND: The Silva family pioneered grapegrowing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley. They strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for Carmeneré by investing in research studies in their vineyards to study clones and microterroirs.

WINEMAKING DETAILS: The Cuvée Colchagua Carmeneré is a blend of grapes from Casa Silva's Los Lingues vineyard in the Andes and the Lolol vineyard in the Costa zone. The wine is cold soaked, fermented with regular pumpovers, then 50% of the blend is aged in oak for eight months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity. Long finish. Great pairing with a steak and chimichurri sauce, Mexican fajitas, grilled chicken, roasted portobello mushrooms, or a spicy ratatouille.

