



90 POINTS

The Wine Advocate, June 2014

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Vinous, February 2014

VINTAGE 2013

VARIETAL COMPOSITION

100% Sauvignon Blanc

AVG. VINEYARD ELEVATION

1,650 feet

AVG. AGE OF VINES 3 years

ALCOHOL 13.0%

CASES IMPORTED 2,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002485

Casa  Silva

COOL COAST SAUVIGNON BLANC 2013

Harvested from Paredones, a rising star estate vineyard for cool-climate varietals.

WINERY BACKGROUND: The Silva family pioneered grape growing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley, yet they strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for the Chilean Carmenere varietal by investing in research studies in their vineyards to study Carmenere clones and its microterroirs.

VINEYARD & WINEMAKING DETAILS: Cool Coast Sauvignon Blanc is sourced entirely from the Paredones vineyard, which lies less than seven miles from the Pacific Ocean. Harvest is complete by March 28th. The wine is fermented and aged in stainless steel to preserve the natural acidity and concentration.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Expressive nose with intense pineapple and lime citrus aromas complemented with mineral notes. The palate is round and firm, dominated by citrus notes with refreshing acidity and a salty background. Serve it alongside cheese with a touch of sweetness or with any number of fish, especially halibut.



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