



91 POINTS

The Wine Advocate, April 2017

90 POINTS

James Suckling, May 2017

VINTAGE 2016

VARIETAL COMPOSITION

100% Sauvignon Blanc

AVG. VINEYARD ELEVATION

250 feet

AVG. AGE OF VINES 11 years

ALCOHOL 12%

CASES IMPORTED 20

SUGGESTED RETAIL PRICE \$35

UPC 835603003215

Casa  Silva

LAGO RANCO SAUVIGNON BLANC 2016

Casa Silva's Lago Ranco is harvested from the first vineyard ever planted in the Lake District of Patagonia; pioneered and planted by Casa Silva in 2006.

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: The vineyards are planted on small hillsides of the Osorno Valley facing Lake Ranco, creating a special microclimate for the production of vineyards. The hillside is comprised of the volcanic soil *trumao*, which has a high water retention capacity. Grapes are hand harvested and fermented in stainless steel tanks at temperatures between 12-13 ° C.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Elegant and expressive on the nose with fruity notes of lime, pear, green pepper, interspersed with intense freshness from Lake Ranco and the Andes. Rich and elegant on the palate with a lingering acidity and mineral notes. The expressive acidity and fruit notes are the perfect pairing for seafood including oysters, crab and hake.



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