



93 POINTS

The Wine Advocate, June 2014

92 POINTS

Vinous, February 2014

VINTAGE 2008

VARIETAL COMPOSITION

50% Carmenere, 25% Cabernet Sauvignon, 15% Syrah, 10% Petit Verdot

AVG. VINEYARD ELEVATION

1,476 feet

AVG. AGE OF VINES 15 years

ALCOHOL 14.6%

CASES IMPORTED 50

SUGGESTED RETAIL PRICE \$100

UPC 835603002478



ALTURA 2008

The winery's top production blend; made in minimal quantities and bottle-aged before release.

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: Produced with 60% Carmenère, 20% Cabernet Sauvignon, and 20% Petit Verdot, Altura represents the very best barrels from the Casa Silva estate vineyards. 100% of the wine was aged in French oak barrels for 14 months. It was then stored for three years before being released. It was wild yeast fermented and bottled without fining or filtration.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Lively and intense deep ruby color. On the nose, elegant and complex with notes of ripe red fruits, blackberry and dried plums. Excellent balance between French oak and fruit. On the palate, intense, full, rich and expressive. Round with elegant tannins which leads through to a very long and harmonious finish. Pairs well with everything from salumi platters to whole roasted meats off the wood-fire grill.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



91 POINTS

James Suckling, March 2018

VINTAGE 2016

VARIETAL COMPOSITION
100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION
1,476 feet

AVG. AGE OF VINES 15 years

ALCOHOL 14.2%

CASES IMPORTED 500

SUGGESTED RETAIL PRICE \$20

UPC 835603002515



CABERNET SAUVIGNON, LOS LINGUES VINEYARD 2016

Single-vineyard Cabernet from Los Lingues showing Andean-climate expression in the Colchagua Valley.

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 Los Lingues Cabernet Sauvignon was harvested block by block from March 15th to March 28th to achieve optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10 to 12 months. The various blocks were blended, fined, filtered, and bottled.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense nose of strawberries, cherries, blackberries and cassis, with spiced black pepper notes on the back. Fresh on the palate, with excellent acidity. Pair it with grilled t-bone steaks or herb-marinated pork tenderloin.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



91 POINTS

James Suckling, April 2019

VINTAGE 2017

VARIETAL COMPOSITION

100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

1,476 feet

AVG. AGE OF VINES 16 years

ALCOHOL 14.2%

CASES IMPORTED 500

SUGGESTED RETAIL PRICE \$20

UPC 835603002515



CABERNET SAUVIGNON, LOS LINGUES

VINEYARD 2017

Single-vineyard Cabernet from Los Lingues showing Andean-climate expression in the Colchagua Valley.

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 Los Lingues Cabernet Sauvignon was harvested block by block from March 15th to March 28th to achieve optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10 to 12 months. The various blocks were blended, fined, filtered, and bottled.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense nose of strawberries, cherries, blackberries and cassis, with spiced black pepper notes on the back. Fresh on the palate, with excellent acidity. Pair it with grilled t-bone steaks or herb-marinated pork tenderloin.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



90 POINTS

James Suckling, March 2018

VINTAGE 2017

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 18 years

ALCOHOL 14%

CASES IMPORTED 5,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002430



CARMENERE, CUVÉE COLCHAGUA 2017

Casa Silva, the Carmenere experts, elevate the conversation about less-expensive Carmenere.

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 Cuvée Colchagua Carmenere 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.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



90 POINTS

James Suckling, April 2019

VINTAGE 2018

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 19 years

ALCOHOL 14%

CASES IMPORTED 5,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002430



CARMENERE, CUVÉE COLCHAGUA 2018

Casa Silva, the Carmenere experts, elevate the conversation about less-expensive Carmenere.

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 Cuvée Colchagua Carmenere 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.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



91 POINTS

Descorchados, December 2018

90 POINTS

James Suckling, April 2019

VINTAGE 2017

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,475 feet

AVG. AGE OF VINES 17 years

ALCOHOL 14.1%

CASES IMPORTED 2,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002447



CARMENERE, LOS LINGUES VINEYARD 2017

A single-vineyard wine showing an Andean-climate expression of Carmenere.

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 Los Lingues Carmenere was harvested block by block from April 14 to April 28 to get optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10-12 months. The various blocks were blended, fined, filtered, and bottled.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Deep ruby with a violet rim. On the nose, intense, with notes of ripe black fruits with hints of wild forest fruits. On the palate, good balance between fruit and oak, good structure, powerful, sweet and round tannins, and notes of boysenberries and hints of tobacco. Excellent finish. This Carmenere will accompany a surprisingly broad range of dishes. It's sensational with lamb stew, beef Wellington, seasoned turkey, Thai red curry chicken or any kind of barbecued meat. Also ideal with kebabs, Indian or Mediterranean food.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



91 POINTS

James Suckling, March 2018

91 POINTS

The Wine Advocate, April 2017

VINTAGE 2011

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,475 feet

AVG. AGE OF VINES 17 years

ALCOHOL 14.5%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$50

UPC 835603002461



MICROTERROIR 2011

The result of groundbreaking research aimed at defining Carmenere's potential in Chile.

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: Microterroir is a wine made from a collection of micro-sites within the Los Lingues vineyard. Fruit harvested from each block was vinified separately to understand the impact of the soils and plant material (clones). Fermentations are a mix of wild yeast and inoculated lots. The wines were aged for 12 months in French oak before the winemaking team went through and selected and blended the best barrels. The wine spent two years in bottle before release.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense ruby red with violet hues. On the nose, delicate aromas of red and black fruits with hints of coffee. On the palate, harmonious, with very good structure, soft tannins and notes of ripe red fruits, spices and a soft touch of black pepper. Long, lingering finish. Makes an interesting pairing with curries, italian sausage, or Texas-style ribs.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



93 POINTS

James Suckling, April 2019

VINTAGE 2012

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,475 feet

AVG. AGE OF VINES 18 years

ALCOHOL 14.5%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$50

UPC 835603002461



MICROTERROIR 2012

The result of groundbreaking research aimed at defining Carmenere's potential in Chile.

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: Microterroir is a wine made from a collection of micro-sites within the Los Lingues vineyard. Fruit harvested from each block was vinified separately to understand the impact of the soils and plant material (clones). Fermentations are a mix of wild yeast and inoculated lots. The wines were aged for 12 months in French oak before the winemaking team went through and selected and blended the best barrels. The wine spent two years in bottle before release.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Intense ruby red with violet hues. On the nose, delicate aromas of red and black fruits with hints of coffee. On the palate, harmonious, with very good structure, soft tannins and notes of ripe red fruits, spices and a soft touch of black pepper. Long, lingering finish. Makes an interesting pairing with curries, italian sausage, or Texas-style ribs.



IMPORTED BY VINE CONNECTIONS



VineConnections.com



93 POINTS

Descorchados, 2017

VINTAGE 2015

VARIETAL COMPOSITION

100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION

1,476 feet

AVG. AGE OF VINES 20 years

ALCOHOL 14.5%

CASES IMPORTED 250

SUGGESTED RETAIL PRICE \$30

UPC 835603002706



S38 CABERNET SAUVIGNON 2015

S38 marks a single, small soil block in Casa Silva's iconic Los Lingues vineyard. Years of intensive soil studies and micro-vinifications have shown that the S38 grapes produce world-class Cabernet Sauvignon with outstanding freshness, balance and depth from its deep, stony soils. This limited production wine offers an exclusive taste of this "Gran Terroir" at the foothills of Chile's Andes mountains.

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: Grapes are 100% hand harvested in small trays. The grapes pass through a selection table before and after de-stemming, then gravity fed to small oak tanks and fermentation barrels. After a cold maceration for 10 days, the alcoholic fermentation is carefully conducted at 26-28 °C. Malolactic fermentation is made in barrels.

The wine is aged in new French oak barrels for 14 months. The best barrels of this block are selected by tasting and blended afterward. Bottling time has to be at least one year before release into the market.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: An intense and deep ruby color with aromatic notes of red fruits and spices. The wine has a powerful entry, silky tannins, balanced acidity, pleasant mouthfeel and an elegant and persistent finish. Try with seared flank steak with pebre salsa (Chilean pico de gallo), Ratatouille, beef jerky empanadas.



IMPORTED BY VINE CONNECTIONS



VineConnections.com