



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

Casa  Silva

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.



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