



Casa  Silva

CARMENERE, CUVÉE COLCHAGUA 2016

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

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 Carmeneré varietal by investing in research studies in their vineyards to study Carmeneré clones and its microterroirs.

VINEYARD & 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.

VINTAGE 2016

VARIETAL COMPOSITION

100% Carmeneré

AVG. VINEYARD ELEVATION

1,000 feet

AVG. AGE OF VINES 17 years

ALCOHOL 14%

CASES IMPORTED 5,000

SUGGESTED RETAIL PRICE \$15

UPC 835603002430



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