



93 POINTS

The Wine Advocate, June 2014

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Vinous, February 2014

VINTAGE 2008

VARIETAL COMPOSITION

100% Carmeneré

AVG. VINEYARD ELEVATION

1,475 feet

AVG. AGE OF VINES 14 years

ALCOHOL 14.5%

CASES IMPORTED 400

SUGGESTED RETAIL PRICE \$50

UPC 835603002461

Casa  Silva

MICROTERROIR 2008

The result of groundbreaking research aimed at defining Carmeneré'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 Carmeneré varietal by investing in research studies in their vineyards to study Carmeneré 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.



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