



## 2017 LAGO RANCO RIESLING

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

### WINERY BACKGROUND:

The Silva family pioneered grape growing in the Colchagua Valley with their first vineyards back in 1892. Their cellar is the oldest in the valley, yet they strive to innovate in their vineyards and pioneer new terroirs. They are paving the way for the Chilean Carmenere varietal with research studies and were the first to plant vineyards in the Lake District of Patagonia on the banks of Lago Ranco.

### 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 high water retention. The grapes are hand harvested and fermented in stainless steel tanks. The wine is aged one year in bottle.

### TASTING NOTES & FOOD PAIRING:

Complex mineral notes with racing acidity. A delicious wine to pair with a variety of seafood dishes, white meats like turkey or pork, or pasta prepared with white sauces. Try with Butter sole & sautéed vegetables.

**92 POINTS**

*Vinous, March 2020*

**VINTAGE** 2017

**VARIETAL COMPOSITION**

100% Riesling

**AVG. VINEYARD ELEVATION**

250 ft

**AVG. AGE OF VINES**

13 yrs.

**ALCOHOL** 11.7%

**SRP** \$35

**UPC**

835603003338



IMPORTED BY VINE CONNECTIONS



VineConnections.com