

Casa Silva Carmenere Cuvee Colchagua evolves into Carmenere Terroir de Familia





# WINE OVERVIEW

The same high quality Carmenere transforms from a Cuvee to only being sourced from Casa Silva's Los Lingues Vineyard starting with the 2020 vintage.

### **TASTING NOTES**

Aromas of black cherries and plums with hints of spices. Round and powerful with sweet soft tannins and balanced acidity.



Certified Sustainable through Wines of Chile

## **2020 VINTAGE PRESS**

90pts James Suckling | 90 pts Vintus

VARIETAL: 100% Carmenere AVG. ELEVATION: 1000 ft. AVG. AGE OF VINES: 21 years **SRP:** \$15 | **UPC:** 835603002430

\*The SRP & UPC will remain the same as the Carmenere Cuvee Colchagua

## KINGS OF CARMENERE

Casa Silva leads the most in-depth research on Carmenere in Chile. They have created a 'clone garden' of Carmenere cuttings to test different profiles and genetics in their Los Lingues vineyard.

### CARMENERE FAST FACTS

- Chile's long, dry harvest season is the perfect climate for Carmenere to fully mature.
- Originally mistaken as Merlot, Carmenere was rediscovered in Chile in 1994.