



93 POINTS

The Wine Advocate, June 2014

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Vinous, February 2014

VINTAGE 2008

VARIETAL COMPOSITION

50% Carmenere, 25% Cabernet Sauvignon, 15% Syrah, 10% Petit Verdot

AVG. VINEYARD ELEVATION

1,476 feet

AVG. AGE OF VINES 15 years

ALCOHOL 14.6%

CASES IMPORTED 50

SUGGESTED RETAIL PRICE \$100

UPC 835603002478

Casa  Silva

ALTURA 2008

The winery's top production blend; made in minimal quantities and bottle-aged before release.

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: Produced with 60% Carmenere, 20% Cabernet Sauvignon, and 20% Petit Verdot, Altura represents the very best barrels from the Casa Silva estate vineyards. 100% of the wine was aged in French oak barrels for 14 months. It was then stored for three years before being released. It was wild yeast fermented and bottled without fining or filtration.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Lively and intense deep ruby color. On the nose, elegant and complex with notes of ripe red fruits, blackberry and dried plums. Excellent balance between French oak and fruit. On the palate, intense, full, rich and expressive. Round with elegant tannins which leads through to a very long and harmonious finish. Pairs well with everything from salumi platters to whole roasted meats off the wood-fire grill.



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