



96 POINTS

Tim Atkin, 2024

93 POINTS

Wine Advocate, March 2025

93 POINTS

James Suckling, March 2024

92 POINTS

Wine Enthusiast, May 2024

92 POINTS

Wine Spectator, October 2024

VINTAGE 2021

VARIETAL COMPOSITION

100% Carmenere

AVG. VINEYARD ELEVATION

1,475 feet

AVG. AGE OF VINES 27 years

ALCOHOL 14.5%

CASES IMPORTED 400

UPC 835603002461

Casa  Silva

MICROTERROIR 2021

The result of groundbreaking research aimed at defining Carmenere'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 Carmenere varietal by investing in research studies in their vineyards to study Carmenere clones and its microterroirs.

Casa Silva is the most awarded Chilean winery in the 21st century. They were recently named "Best Winery of Chile - 2020" by Catad'Or Wine Awards, the most important international wine competition in Latin America.

All Casa Silva wines are certified sustainable through Wines of Chile Sustainability Code.

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. All Casa Silva wines are certified sustainable through Vinos de Chile

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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