

S38 CABERNET SAUVIGNON 2023

S38 marks a single, small soil block in Casa Silva's iconic Los Lingues vineyard. A world-class Cabernet Sauvignon with limited production.

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: Grapes are 100% hand harvested in small trays. The grapes pass through a selection table before and after de-stemming, then gravity fed to small oak tanks and fermentation barrels. After a cold maceration for 10 days, the alcoholic fermentation is carefully conducted at 26-28 ° C. Malolactic fermentation is made in barrels.

The wine is aged in new French oak barrels for 14 months. The best barrels of this block are selected by tasting and blended afterward. Bottling time has to be at least one year before release into the market.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: An intense and deep ruby color with aromatic notes of red fruits and spices. The wine has a powerful entry, silky tannins, balanced acidity, pleasant mouthfeel and an elegant and persistent finish. Try with seared flank steak with pebre salsa (Chilean pico de gallo), Ratatouille, beef jerky empanadas.

91 POINTS
Tim Atkin,

92 POINTS
Wine Enthusiast, December 2025

92 POINTS
Vinous, June 2025

90 POINTS
Wine Spectator, December 2025

VINTAGE 2023

VARIETAL COMPOSITION
100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION
1,476 feet

AVG. AGE OF VINES 28 years

ALCOHOL 14.5%

CASES IMPORTED 250

SUGGESTED RETAIL PRICE $30

UPC 835603002706

