

97 POINTS Decanter World Wine Awards, 2023

90 POINTS Wine Enthusiast, May 2024

VINTAGE 2022

VARIETAL COMPOSITION 100% Carmenere

AVG. VINEYARD ELEVATION 1,475 feet

AVG. AGE OF VINES 21 years

ALCOHOL 14%

CASES IMPORTED 2,000

UPC 835603002447



CARMENERE, LOS LINGUES VINEYARD 2022

A single-vineyard wine showcasing Colchagua's best expression of Carmenere.

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: The Los Lingues Carmenere was harvested block by block from April 14 to April 28 to get optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10-12 months. The various blocks were blended, fined, filtered, and bottled. All Casa Silva wines are certified sustainable through Vinos de Chile

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Deep ruby with a violet rim. On the nose, intense, with notes of ripe black fruits with hints of wild forest fruits. On the palate, good balance between fruit and oak, good structure, powerful, sweet and round tannins, and notes of boysenberries and hints of tobacco. Excellent finish. This Carmenere will accompany a surprisingly broad range of dishes. It's sensational with lamb stew, beef Wellington, seasoned turkey, Thai red curry chicken or any kind of barbecued meat. Also ideal with kebabs, Indian or Mediterranean food.



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