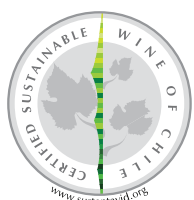




# Casa Silva

The most awarded Chilean winery in the 21st century. Casa Silva is a 5th generation, family run winery that invests in extensive clonal studies and block specific wines from throughout Colchagua.



## SUSTAINABILITY

All Casa Silva wines are Certified Sustainable by the Wines of Chile Sustainability Code. This code certifies wineries working sustainably in four different areas: vineyards (environmental), winemaking (process), employees (social) and tourism (community).

## PIONEERS OF COLCHAGUA

- **Vineyards:** The Silva family was the first to pioneer the Los Lingues region of Colchagua, now considered one of the best terroirs in Chile, located in the eastern piedmont of the Colchagua Andes.
- **Globally Recognized:** Casa Silva was recently named "Best Winery of Chile - 2020" by Catad'Or Wine Awards, one of the most important international wine competitions in Latin America. The winery has previously been awarded "Winery of the Year" by Wines of Chile and "Most Awarded Winery of the 21st Century" by Vitis.
- **Leaders in Sustainability:** The desire to preserve the environment for future generations is fundamental for Casa Silva, and it uses responsible agriculture and seeks ways to reduce its carbon footprint to produce sustainable wines.



## 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.
- Carmenere is the go-to wine for fall and makes the perfect pairing with heartier fall flavors.
- Originally mistaken as Merlot, Carmenere was rediscovered in Chile in 1994.
- **Carmenere Day** is recognized each year on November 24th!



# Casa Silva



## 2021 CASA SILVA SAUVIGNON GRIS

**VARIETAL:** 100% Sauvignon Gris

**WINEMAKING:** One of the oldest blocks on Casa Silva's original estate. Fermented & aged in stainless steel.

**TASTING NOTE:** Fresh with good acidity. Notes of green melon and light minerality.

**SRP:** \$20

**JUST  
RELEASED!**



## 2021 CASA SILVA CABERNET SAUVIGNON

**VARIETAL:** 100% Cabernet Sauvignon

**WINEMAKING:** Harvested block by block from the Los Lingues Vineyard. 80% aged in barrels for 10-12 months.

**TASTING NOTE:** Notes of strawberries, cherries, blackberries & cassis.

**SRP:** \$20

**90PTS**  
*James Suckling*



## 2021 CASA SILVA CARMENERE TERROIR DE FAMILIA

**VARIETAL:** 100% Carmenero

**WINEMAKING:** Harvested from the Los Lingues Vineyard. 50% is aged for 8 months in oak.

**TASTING NOTE:** Aromas of black cherries, plums and hints of spice.

**SRP:** \$15

**90PTS**  
*James Suckling*



## 2021 CASA SILVA CARMENERE LOS LINGUES

**VARIETAL:** 100% Carmenero

**WINEMAKING:** Harvested block by block from the Los Lingues Vineyard. 80% aged in barrels for 10-12 months.

**TASTING NOTE:** Notes of ripe black fruits and hints of wild forest fruit.

**SRP:** \$20

**91PTS**  
*James Suckling*



## 2020 CASA SILVA S38 CABERNET

**VARIETAL:** 100% Cabernet Sauvignon

**WINEMAKING:** Hand-harvested and aged in new French oak barrels for 14 months. The best barrels of this block are selected by tasting and blended afterwards.

**TASTING NOTE:** Powerful & silky with notes of red fruit & spice.

**SRP:** \$30

**93PTS**  
*Tim Atkin*



## 2017 CASA SILVA MICROTERROIR

**VARIETAL:** 100% Carmenero

**WINEMAKING:** Made from a collection of micro-sites within the Los Lingues vineyard. Aged 12 months in French oak. The winemaking team selects the best barrels to blend from and the wine is aged 2 years in bottle before release.

**TASTING NOTE:** Harmonious with great structure. Ripe fruits, spices and a touch of pepper.

**SRP:** \$50

**JUST  
RELEASED!**