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POINTS
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CASA SILVA LAGO RANCO RIESLING

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 **CATEGORY:** Crisp Whites & Rosé

Casa Silva's Lago Ranco wines are harvested from the first vineyard ever planted in the Lake District of Patagonia; pioneered & planted by Casa Silva in 2006.

WINEMAKING DETAILS

VARIETAL: 100% Riesling

PH: 3.05

REGION: Osorno Valley

ALCOHOL: 11.5

AVG. ELEVATION: 250

UPC: 835603003338

AVG. AGE OF VINES: 13

AGING: 100% fermented in stainless steel tanks

TERROIR: The vineyards are planted on small hillsides facing Lake Ranco, creating a special microclimate for the production of vineyards. The hillside soil is comprised of a mix of sand, pyroclastic rocks and volcanic ash "trumaos", which has high water retention.

SUSTAINABILITY: All Casa Silva wines are certified sustainable and vegan.

TASTING NOTES AND PAIRINGS

- Aromas of green lime, green apple, white peach, fresh quinces and lemon blossom.
- High acidity on the palate.
- Try with: seafood dishes, white meats like turkey or pork, or pasta.



WINERY OVERVIEW

Casa Silva is a 5th generation, family-run winery and the most awarded Chilean winery in the 21st century.

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 Carmenera varietal by investing in research studies in their vineyards to study Carmenera clones and its microterroirs.

