

# CASA SILVA MICROTERROIR

 **CATEGORY:** Unexpected Reds



*The result of groundbreaking research aimed at defining Carmenere's potential in Chile.*

## WINEMAKING DETAILS

**VARIETAL:** 100% Carmenere

**REGION:** Colchagua

**AVG. ELEVATION:** 1475

**AVG. AGE OF VINES:** 23

**PH:** 3.66

**ALCOHOL:** 14.5

**SIZE:** 6/750ml

**UPC:** 835603002461

**AGING:** Aged for 15 months in French oak and 3-4 years in bottle prior to release.

**HARVEST 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.

**TERROIR:** Soil is of alluvial-colluvial origin and varies in texture with fine sand, clay and angled granite rocks leading to excellent water drainage.

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

## TASTING NOTES AND PAIRINGS

- Aromas of blackberries, blackcurrants, figs, black cherry, licorice, leather and tobacco with hints of cardamom & menthol.
- Bold structure with medium-high acidity and silky well-integrated tannins.
- Try with: curries, Italian sausage, grilled vegetables or rack of lamb.



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

