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James Suckling



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CASA SILVA CABERNET SAUVIGNON, LOS LINGUES VINEYARD

 CATEGORY: Exceptional Cabs

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

WINEMAKING DETAILS

VARIETAL: 100% Cabernet Sauvignon **PH:** 3.53
REGION: Colchagua **ALCOHOL:** 14
AVG. ELEVATION: 1476 **SIZE:** 12/750ml
AVG. AGE OF VINES: 22 **UPC:** 835603002515

AGING: 80% aged in 2nd & 3rd use French oak barrels and 20% aged in stainless steel tanks for 10-12 months.

HARVEST DETAILS: Harvested block by block to achieve optimal ripeness.

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

- Notes of strawberries, cherries, blackberries and cassis.
- Try With: grilled t-bone steaks or herb-marinated pork tenderloin.



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.

