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POINTS
James Suckling

CASA SILVA CARMENERE, LOS LINGUES VINEYARD

20
23

CATEGORY: Unexpected Reds

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

WINEMAKING DETAILS

VARIETAL: 100% Carmenere

REGION: Colchagua

AVG. ELEVATION: 1475

AVG. AGE OF VINES: 22

PH: 3.46

ALCOHOL: 14

SIZE: 12/750ml

UPC: 835603002447

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

TERROIR: The Los Lingues vineyards are situated on the northeast border of the Colchagua Valley. The 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 blackcurrant, blackberries, cherries, licorice, cardamom, bitter chocolate and tobacco.
- Silky texture on the palate with well-integrated tannins, medium-high acidity and a long, balanced finish.
- Pair with: lamb stew, seasoned turkey, Thai red curry or bbq meats.



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.

