

CASA SILVA CARMENERE, TERROIR DE FAMILIA



CATEGORY: Outstanding BTG



Previously known as Cuvee Colchagua, the Carmenere Terroir De Familia is made from Casa Silva's Los Lingues vineyard and elevates the conversation about value Carmenere.

WINEMAKING DETAILS

VARIETAL: 100% Carmenere

REGION: Los Lingues

AVG. ELEVATION: 1000

AVG. AGE OF VINES: 25

PH: 3.59

ALCOHOL: 14

SIZE: 12/750ml

UPC: 835603002430

AGING: 70% aged in 2nd & 3rd use oak barrels and 30% aged in stainless steel tanks for 6-8 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 blackcurrants, plum, blackberries, licorice, menthol and lavender.
- Good acidity and balance with harmonious and well-integrated tannins.
- Try with: steak and chimichurri sauce, Mexican fajitas, grilled chicken or roasted Portobello mushrooms.



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.

