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POINTS
Tim Atkin

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October 2025



CASA SILVA MICROTERROIR

20
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 CATEGORY: Unexpected Reds

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

WINEMAKING DETAILS

VARIETAL: 100% Carmenerè

REGION: Colchagua, Chile

AVG. ELEVATION: 1475

AVG. AGE OF VINES: 28

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

