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POINTS
Tim Atkin

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POINTS
Wine Enthusiast

92

POINTS
Vinous

90

POINTS
James Suckling



20
23

CASA SILVA S38 CABERNET SAUVIGNON

 CATEGORY: Exceptional Cabs

S38 marks a single, small soil block in Casa Silva's iconic Los Lingues vineyard. A world-class Cabernet Sauvignon with limited production.

WINEMAKING DETAILS

VARIETAL: 100% Cabernet Sauvignon	PH: 3.37
REGION: Colchagua	ALCOHOL: 14
AVG. ELEVATION: 1476	SIZE: 12/750ml
AVG. AGE OF VINES: 28	UPC: 835603002706

AGING: 80% is aged in French oak barrels & 20% is aged in stainless steel tanks for 12 months. Aged an additional 6 months in bottle prior to release.

HARVEST DETAILS: Hand-harvested in small trays from the S38 vineyard block. The grapes pass through a selection table before and after de-stemming, then gravity fed to small oak tanks and fermentation barrels.

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 black currant, dark berries, cardamom & hints of menthol.
- Try with: flank steak, ratatouille or empanadas.



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.

