

CASA SILVA SAUVIGNON GRIS 1912 VINES

 **CATEGORY:** Crisp Whites & Rosé



A rarely-seen varietal harvested from vines planted in 1912 with beautiful elegance and balance.

WINEMAKING DETAILS

VARIETAL: 100% Sauvignon Gris

PH: 3.17

REGION: Colchagua

ALCOHOL: 13

AVG. ELEVATION: 1000

SIZE: 12/750ml

AVG. AGE OF VINES: 108

UPC: 835603002492

AGING: Fermented and aged in stainless steel to preserve the natural acidity & concentration.

HARVEST DETAILS: Harvested from one of the oldest blocks on Casa Silva's original estate vineyard in Angostura planted in 1912.

TERROIR: Soil profile consists of fine sand over ancient alluvial substrates consisting of small-medium sized rocks and large amounts of decomposed rock. Medium-low depth allowing for good drainage.

SUSTAINABILITY: All Casa Silva wines are certified sustainable and vegan.

TASTING NOTES AND PAIRINGS

- Pale yellow with green hues. A fresh & light with notes of citrus, saline & floral.
- Pair with: fresh seafood, oysters, caviar, ceviche or crab salad.



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.

