Casa CS Silva

S38 CABERNET SAUVIGNON 2016

S38 marks a single, small soil block in Casa Silva's iconic Los Lingues vineyard. Years of intensive soil studies and micro-vinifications have shown that the S38 grapes produce world-class Cabernet Sauvignon with outstanding freshness, balance and depth from its deep, stony soils. This limited production wine offers an exclusive taste of this "Gran Terroir" at the foothills of Chile's Andes mountains.

WINERY BACKGROUND: 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.

VINEYARD & WINEMAKING DETAILS: Grapes are 100% hand harvested in small trays. The grapes pass through a selection table before and after de-stemming, then gravity fed to small oak tanks and fermentation barrels. After a cold maceration for 10 days, the alcoholic fermentation is carefully conducted at 26-28 ° C. Malolactic fermentation is made in barrels.

The wine is aged in new French oak barrels for 14 months. The best barrels of this block are selected by tasting and blended afterward. Bottling time has to be at least one year before release into the market.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: An intense and deep ruby color with aromatic notes of red fruits and spices. The wine has a powerful entry, silky tannins, balanced acidity, pleasant mouthfeel and an elegant and persistent finish. Try with seared flank steak with pebre salsa (Chilean pico de gallo), Ratatouille, beef jerky empanadas.

93 POINTS
James Suckling, April 2019

VINTAGE 2016

VARIETAL COMPOSITION
100% Cabernet Sauvignon

AVG. VINEYARD ELEVATION
1,476 feet

AVG. AGE OF VINES 21 years

ALCOHOL 14.5%

CASES IMPORTED 250

SUGGESTED RETAIL PRICE $30

UPC 835603002706