



**90 POINTS**

*Wine Spectator,*

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*Tim Atkin,*

**VINTAGE** 2022

**VARIETAL COMPOSITION**

100% Carmenerre

**AVG. VINEYARD ELEVATION**

1,000 feet

**AVG. AGE OF VINES** 23 years

**ALCOHOL** 14%

**CASES IMPORTED** 5,000

**UPC** 835603002430

Casa  Silva

## CARMENERE, TERROIR DE FAMILIA 2022

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

Casa Silva is the most awarded Chilean winery in the 21st century. They were recently named "Best Winery of Chile - 2020" by Catad'Or Wine Awards, the most important international wine competition in Latin America.

All Casa Silva wines are certified sustainable through Wines of Chile Sustainability Code.

**VINEYARD & WINEMAKING DETAILS:** Harvested from Casa Silva's Los Lingues Vineyard. The wine is cold soaked, fermented with regular pumpovers, then 50% of the blend is aged in oak for eight months. Certified sustainable through Vinos de Chile

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity. Long finish. Great pairing with a steak and chimichurri sauce, Mexican fajitas, grilled chicken, roasted portobello mushrooms, or a spicy ratatouille.



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