



Casa Silva

Tasting Notes

Pale yellow colour. On the nose aromas of ripe bananas and ripe peaches. On the palate, round with good acidity and an agreeable finish.

Origin

Viña Casa Silva own grapes, Colchagua Valley.

Harvest

16th of March, 2007.
100% hand picked.

Vinification

Hand sorted grapes before destemming. Reductive method transportation to press. Crushed and run off after 8 hours at 10°C. Must separation and alcoholic fermentation in stainless steel tanks for 15 to 20 days at 15°C to 18°C. Lees work in the tank. 15% of the wine undergoes malolactic fermentation in French oak barrels.

Ageing

15% aged in French oak barrels for 4 months; 85% in stainless steel tanks.

Food pairings

This round Chardonnay is the natural choice for dishes such as pastas with white sauce, mild chicken, fish or fresh green salads. Also fantastic with camembert cheese.

Chardonnay

Colección
2007



Viña Casa Silva
COLCHAGUA VALLEY