



Casa Silva

Tasting Notes

Deep ruby with blue hues. On the nose, fruity, fresh, with notes of black fruits and cinnamon. On the palate, very powerful, velvety, full, with firm tannins and an excellent balance between structure and acidity. Long finish.

Origin

Viña Casa Silva own grapes, Colchagua Valley.
50% from Los Lingues estate 50% from Lolol estate.
Pre-selected micro-terroir plots.

Harvest

March 29 to March 30, 2006

Vinification

Hand sorting of grapes before and after destemming.
Pre fermentive maceration for 6 days at 6°C. Alcoholic fermentation in stainless steel tanks for 17 days at 25°C to 30°C. Post fermentive maceration for 15 days. Run off and malolactic fermentation.

Ageing

65% aged in new French oak barrels for 11 months;
35% aged in second use French oak barrels for 9 months.

Food pairings

This powerful wine works beautifully with fully flavoured dishes such as venison, lamb chops, brisket or spicy spanish ham. Also very good with hot, hot enchiladas or roquefort cheese.

Petit Verdot

Gran Reserva
2006



Viña Casa Silva
COLCHAGUA VALLEY