



*Casa Silva*

### Tasting Notes

Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, flavoursome: round, powerful, with sweet soft tannins and balanced acidity. Long finish.

### Origin

Viña Casa Silva own grapes, Colchagua Valley.

### Harvest

21th of March to 22th of April, 2006.  
100% hand picked.

### Vinification

Hand sorting of the grapes before destemming. Pre-fermentive maceration for 8 days at 6°C. Alcoholic fermentation in stainless steel tanks for 23 days at 26°C to 28°C. Post ferment maceration for 15 days. Run off and malolactic fermentation.

### Ageing

40% aged in French oak barrels for 6 months;  
60% in stainless steel tanks.

### Food pairings

An amazingly diverse variety which will accompany a broad range of dishes. Excellent with beef and steak, it also works perfect with Mexican fajitas, kebabs and souvlakis. Also enjoy it with lamb ribs, grilled chicken or ravioli with bolognese sauce.

Carmenère

Reserva  
2006



*Viña Casa Silva*  
COLCHAGUA VALLEY