



Casa Silva

Tasting Notes

Pale yellow with green hues. On the nose, delicate melon aromas and mineral notes. On the palate, fresh, good body, very good acidity and notes of ripe green melon.

Origin

Viña Casa Silva own grapes, Colchagua Valley. Angostura Estate, planted in 1912.

Harvest

February 25th to March 4th, 2007

Vinification

Pre cold storing at 3°C for 24 hours. Hand sorting of the grapes before destemming. Cold maceration in press for six hours at under 8°C using reductive method. Crushed, racking for 24 hours at 10°C. Post fermentation in stainless steel tanks at 13°C to 15°C.

Ageing

100% Stainless steel tanks.

Food pairings

Excellent with sea food, this wine is especially good with delicatessen like oysters, caviar or whitebait. Fish is also delicious with this Sauvignon Gris. Enjoy it with Easter Island tuna, Peruvian ceviche or Chilean seabass with mussels sauce. If the choice is a light meal, try it with a spicy salad. As an aperitif, enjoy it with a seafood platter, cashew nuts, garlic mushrooms or blue cheese.

Sauvignon Gris

House Speciality
2007



Viña Casa Silva
COLCHAGUA VALLEY