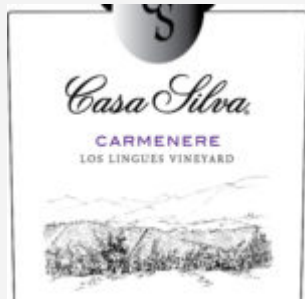


## Casa Silva Los Lingues Vineyard Carmenere Colchagua Valley Chile 2021

Selected by: MTW Tasting Panel



### Final Deductions

**VINTAGE** 2021  
**GRAPE** Carménère/Blend  
**GEOGRAPHY** Not Europe  
**COUNTRY** Chile  
**LARGER REGION** Central Valley  
**SMALLER REGION** Rapel  
**SUB REGION** Colchagua/  
 Cachapual

### Rationale

Question: When is Merlot not Merlot?

Answer: When it is Carmenere!

Yes, this really happened in Chile in 1994 where the previously-thought-to-be-Merlot wine grape was identified by French grape sleuth Jean Michel Boursiquot as a unique variety of Carmenère. First bottled as a varietal wine in 1994 by winemaker Álvaro Espinoza at Carmen winery, Carmenère is a late-ripening, vigorous grape that thrives in moderately-fertile deep soils in a sunny, warm, and dry environment. At its best, it can be stunning.

In Maipo, a region known for full ripening, Carmenère can evoke aromas and flavors of black fig and tar with complex savory notes; while in cooler climates like Limarí, it leans more toward roasted pasilla peppers and black tea leaf. In Colchagua, generally acknowledged as the best region for Carmenère, the wine is all about notes of bitter chocolate, smoky paprika, and black plum. Colchagua's wines are recognized for their backbone and structure (especially in Apalta and Marchigüe), as are those from Maule's Cauquenes to the southeast. Low in acid (especially when harvested late), Carmenère is often acid-adjusted or blended with more structured grapes like Cabernet Sauvignon. Some of Chile's finest blended red wines incorporate Carmenère.

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 Carmenere varietal by investing in research studies in their vineyards to study Carmenere clones and its microterroirs. Single-vineyard Carmenere from Los Lingues shows Andean-climate expression in the Colchagua Valley, structured, fresh, and complex.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Deep  
**COLOR** Ruby  
**RIM VARIATION** Purple  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** High  
**TANNIN** Med+  
**TEXTURE** Round / Smooth  
**FINISH** Long  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum *Condition: Ripe*  
**BLUE FRUIT** Blueberry • Boysenberry *Condition: Ripe*  
**BLACK FRUIT** Black Currant / Cassis • Blackberry • Black Plum *Condition: Fresh, Ripe*  
**FLORAL** Lavender *Condition: Dried, Fresh*  
**GREEN VEGETABLE** Arugula • Olive (Green) • Green Peppers • Jalapeño • Dark Leafy Greens  
**OTHER VEGETABLE** Beet / Beet Root • Fennel / Anise • Tomato Leaf • Peppers (Red/Yellow) • Olive (Black)  
**HERBAL** Laurel / Bay Leaf • Tobacco Leaf • Oregano • Rosemary • Chicory  
**OTHER SPICES** Mustard / Seed • Green Peppercorn • Licorice (Black)  
**ORGANIC EARTH** Turned Dirt / Potting Soil • Forest Floor  
**OAK AGING** Yes *Oak Intensity: Medium*  
**OAK INFLUENCE** Cedar / Cigar Box • Clove • Smoke • Toast  
**OXIDATION/NUTTINESS** Almond / Marzipan • Walnut