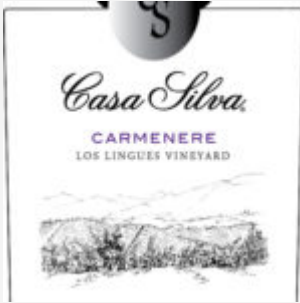


Casa Silva Los Lingues Vineyard Carmenere Colchagua Valley Chile 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Rebecca Fineman, and Master Sommelier Vince Morrow



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 Carmenerè!

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 Carménère. First bottled as a varietal wine in 1994 by winemaker Álvaro Espinoza at Carmen winery, Carménère 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, Carménère 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 Carménère, 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), Carménère is often acid-adjusted or blended with more structured grapes like Cabernet Sauvignon. Some of Chile's finest blended red wines incorporate Carménère.

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 Carmenerè varietal by investing in research studies in their vineyards to study Carmenerè clones and its microterroirs. Single-vineyard Carmenerè 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 Blackberry • Black Currant / Cassis • Black Plum *Condition: Fresh, Ripe*

FLORAL Lavender *Condition: Fresh, Dried*

GREEN VEGETABLE Dark Leafy Greens • Jalapeño • Green Peppers • Olive (Green) • Arugula

OTHER VEGETABLE Peppers (Red/Yellow) • Olive (Black) • Beet / Beet Root • Fennel / Anise • Tomato Leaf

HERBAL Tobacco Leaf • Chicory • Rosemary • Oregano • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Green Peppercorn • Mustard / Seed

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