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Chardonnay

2009

Colección

Today Colchagua is producing some of Chile's best Chardonnay's. The Silva family has been at the forefront of the development of this valley for five generations, winning many international awards for their wines, including several gold medals at the Chardonnay du Monde competition.

Tasting Notes

Pale yellow colour. On the nose aromas of ripe bananas and ripe peaches. On the palate, round and elegant with fresh acidity and an agreeable finish.

Appellation

D.O. Colchagua Valley, Chile

Origin

All from Viña Casa Silva's own estates in the Colchagua Valley.

Harvest

Grapes 100% hand picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest date: 16th of March

Vinification

Grapes cooled down below 5°C upon arrival at the winery
Hand sorting of bunches before pressing to select only the best.
Crushing of full bunches and immediate must separation without maceration.
Alcoholic fermentation in stainless steel tanks at 15°C for 20 days.
No malolactic fermentation

Ageing

100% in stainless steel tanks.

Food pairings

This round Chardonnay is the natural choice for dishes such as pastas with white sauce, mild chicken, fish or fresh green salads. Also fantastic with camembert cheese.

Awards and Press accolades

Casa Silva's Chardonnay have earned over 30 important international recognitions for the last 9 vintages.

- Robert Parker's Wine Advocate: "Casa Silva is producing high class white wines" "Many of the wines of Casa Silva are excellent values"

- VITIS (Chile's most specialist wine magazine) "With this blend of tradition and avant garde, Casa Silva has not only secured a spot at the top of our medal podium – first place in 2003, 2005, 2006, 2007, 2008 and 2009, but also contributed its valuable experience to the Chilean wine industry."



COLCHAGUA VALLEY