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Sauvignon Gris | Viognierh | Chardonnay

2007

Quinta Generación

Quinta Generación is the family's ultimate Colchagua 'assemblage' wine, signed by the 5th generation of the family. An eccentric & wide ranging selection of the best sites & best barrels from the Family's estates, unrestrained by any rule except to produce the best possible wine, with unique character.

Each vineyard and varietal compete with each other for selection, and as a result the blend and origin often changes from one vintage to another.

Limited edition of 18000 bottles.

Tasting Notes

Dark ruby colour. On the nose, ripe red fruits with notes of black pepper and hints on tobacco. On the palate, powerful, yet soft, it is round with firm tannins, that lead to an excellent and very long finish.

Appellation

D.O. Colchagua Valley, Chile

Origin

All from pre-selected premium sectors of Viña Casa Silva's own estates in the Colchagua Valley.
- Sauvignon Gris and Chardonnay from the historical Angostura Estate. Sauvignon Gris planted in 1912 from original pre-phyloxera vines brought from Bordeaux by the first generation of the family.
- Viognier from Lolol Estate, located on the "Coastal Shadow" of Colchagua, where the coastal and continental airs meet and create unique night/day temperature differences of 20+ degrees. Soils of granite origin with old red clay and quartz gravels.

Harvest

Grapes 100% hand picked in small trays, preselected in the vineyard according to quality classification and ripeness. Harvest dates:
-Cabernet Sauvignon between 19th and 24th of April
-Viognier, 20th of March
-Sauvignon Gris, 4th of March
-Chardonnay, 15th 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 whole bunches and immediate juice separation without maceration.
Alcoholic fermentation in stainless steel tanks for 24 days at 13°C.
20% of the blend undergoes malolactic fermentation in French oak barrels.

Ageing

Chardonnay, aged for 7 months in French oak barrels.
Viognier, Aged for 6 months in French oak barrels
Sauvignon Gris, stainless steel.

Food pairings

Perfect match for lobster, king crab or whitebait. Also marvellous with stuffed chicken breast and sushi. Enjoy it with oysters, scallops, shrimp kebabs or tasty salads.

Awards and Press accolades

Voted "Best White Wine of the New World" in Decanter magazine (vintage 2004)
- 90 points, Robert Parker's Wine Advocate (05 vintage)
- 90 points, Tanzer's International Wine Cellar (07 vintage)
- 90 points, International Wine Review (07 vintage)
- Robert Parker's Wine Advocate: "Wineries such as Casa Silva have figured out how to produce terrific red wines at bargain price" "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