



Casa Silva

Certified Sustainable Wines from the Oldest Cellar in Colchagua

History

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. 5th generation, family-run, and then awarded winery in the 21st century, Casa Silva invests in extensive clonal studies and block-specific wines from throughout Colchagua.

Winemaking

Mario Pablo Silva was born and raised in a family dedicated to winemaking; the Silva family lived in the Colchagua countryside surrounded by vines, horses, and nature. Some of his fondest memories are summer evenings riding horses in the vineyard with his dad, grandfather, and great-grandfather, playing hide and seek in the old wine cellar, and long talks about wine on Sundays. He is a commercial engineer by trade but since he grew up on a vineyard, he has a deep level of winemaking knowledge from his grandparents and father. His family pioneered grape growing in the Colchagua valley with the first vineyards in 1892. Their cellar is the oldest in the valley.

Sustainability

Casa Silva is one of three pioneering wineries that have achieved certification of 100% of its vineyards under the new Wines of Chile Sustainability Code. It also has a large area under organic management and is constantly improving its processes in the cellar and its relationship with its community.

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