

Wines of Chile

Casa Solis Cabernet Sauvignon

Casa Solís is the most emblematic brand of the ambitious Viña Casa Solís project. Through its labels, it conveys the travelling and enterprising spirit of the Solís family and the tribute to the Chilean landscape and its vineyards. A wide range of red and white wines that allow you to enjoy Chile's most emblematic varietals.

V-LABEL INTERNATIONAL V-LABEL.COM

VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Serve between 14ºC – 16ºC**

Tasting Notes

A deep ruby red wine with aromas of ripe red fruits and a hint of menthol. Its fine structure and bright acidity make it a perfect partner for red meats, game, and strong cheeses.

Food Pairing

This is the ideal accompaniment to stewed or grilled meats, mild cheeses and charcuterie.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.

Awards

GOLD
2025 Berliner Wine Trophy: Casa Solís Cabernet Sauvignon 2024
SILVER
2025 Mundus Vini: Casa Solís Cabernet Sauvignon 2024



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Casa Solís Carmenere

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VARIETY **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5 %**	SERVING TEMPERATURE **Serve between 14- 16ºC**

Tasting Notes

Bright and intense with aromas of ripe red fruits and black pepper. Medium-bodied with a smooth, well-balanced finish, softened by ripe tannins.

Food Pairing

This is the ideal companion for game stews and medium to high intensity cured cheeses. It enhances the complexity of their flavours.

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Awards

90 POINTS
2025 IWC: Casa Solis Carmenere



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Casa Solís Malbec

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VARIETY **Malbec**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

A vibrant cherry-coloured wine with aromas of fresh plums, wild herbs, and delicate blue flowers. Medium to full-bodied with a harmonious, long-lasting finish.

Food Pairing

Perfect accompaniment to game meats and spicy dishes and pasta.

Technical Information

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Casa Solis Merlot

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VARIETY **Merlot**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

Lush with blackberry and black plum notes, this wine offers a spicy and herbaceous palate with a long, satisfying finish. Ideal for pairing with Mexican cuisine and pasta dishes.

Food Pairing

The perfect accompaniment to red meats, spicy dishes such as lamb with Provencal herbs and Roquefort, Gorgonzola or blue cheese platters.

Technical Information

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Casa Solís Pinot Noir

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VARIETY **Pinot Noir**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **10-12°C**

Tasting Notes

Light brick-red with fresh red fruit aromas, this wine reveals a smooth palate of juicy red berry flavours. Soft, elegant tannins give it a perfectly balanced structure.

Food Pairing

This wine is the perfect accompaniment to game meats. It also enhances the flavours of mushrooms and truffles.

Technical Information

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 22-24°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.



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Casa Solís Syrah

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VARIETY **Syrah**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

An elegant wine with deep, sophisticated colour and floral notes of violet and white flowers. Its firm tannins and ripe fruit create a refined, long finish.

Food Pairing

This wine is ideal with grilled meats such as steak, barbecued ribs or roast duck. It can also be served with grilled vegetables such as aubergines or mushrooms.

Technical Information

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 24-25°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.



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Casa Solís Cabernet Sauvignon Gran Reserva

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VARIETY **Cabernet Sauvignon**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **15 – 18°C**

Tasting Notes

Ripe red fruits, black plum, blackberries and spices, complexity and subtle vanilla delivered by French Oak. Soft and round tannins, pleasant sensation of volume and final softness, firm and persistent structure.

Food Pairing

This is the perfect accompaniment for stewed or grilled meats, mature cheeses and charcuterie.

Technical Information

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.
We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.
Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.



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Casa Solis Carmenere Gran Reserva

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VARIETY **Carmenere**	STYLE **Still Wine.**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

Ripe red fruits, black plum, blackberries and spices, complexity and subtle vanilla delivered by French Oak. Soft and round tannins, pleasant sensation of volume and final softness, firm and persistent structure.

Food Pairing

This is the perfect accompaniment for pasta, spicy foods, meat broths and mature cheeses.

Technical Information

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.
We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.
Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.



Wines of Chile

Casa Solís Gran Reserva de Familia Carmenere

Gran Reserva de Familia represents Viña Casa Solís's commitment to crafting high-end wines. The prestigious Gran Reserva designation reflects the winery's dedication to excellence, character, and terroir expression.

The range features two emblematic varietals from the Colchagua Valley — Cabernet Sauvignon and Carmenere — wines that showcase the elegance and personality of Chilean viticulture, crafted with dedication and respect for their origin.

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VARIETY **Carmenere**	STYLE **Still Wine.**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Between 16 – 18 °C.**

Tasting Notes

Notes of tobacco, vanilla and balsamic granted by French oak. Black pepper, violets, nutmeg provide their typicity and freshness. The softness and persistence, are characteristic of Carmenere, round and with fine tannins.

Food Pairing

Roast lamb, duck breast, lasagne with black truffle and Parmesan sauce, and cured meats are the perfect accompaniments.

Technical Information

Each wine undergoes careful fermentation followed by 12 months of ageing in French oak, which adds structure, depth, and an elegant blend of spicy and toasted notes, while preserving the fruit's natural expression.



Wines of Chile

Casa Solís Gran Reserva de Familia Cabernet Sauvignon

Gran Reserva de Familia represents Viña Casa Solís's commitment to crafting high-end wines. The prestigious Gran Reserva designation reflects the winery's dedication to excellence, character, and terroir expression.

The range features two emblematic varietals from the Colchagua Valley — Cabernet Sauvignon and Carmenere — wines that showcase the elegance and personality of Chilean viticulture, crafted with dedication and respect for their origin.

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VARIETY **Cabernet Sauvignon**	STYLE **Still Wine.**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 16-18 ºC**

Tasting Notes

Spices, vanilla, liquorice elegantly contributed by French oak, black plum, blackberries and cassis, which predominate showing the typicity of Cabernet Sauvignon. Balance and softness, firm and persistant structure. Fresh, fine, pleasant and persistent tannins.

Food Pairing

Ideal for pairing with grilled red meats and stews. Also pairs well with risottos with aged cheeses or pâtés.

Technical Information

Each wine undergoes careful fermentation followed by 12 months of ageing in French oak, which adds structure, depth, and an elegant blend of spicy and toasted notes, while preserving the fruit's natural expression.



Wines of Chile

Casa Solís Chardonnay

Casa Solís has sprouted from a seed in a far away land. A seed in sewn in 1952 with the Family Solis winery in Spain has grown from sapling into a fine tree. Now its own seeds take rootin a new land: Chile. Casa Solís is a union of past experience in an exciting new destination.

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Region

The grapes come from the Casablanca Valley. It is situated just 30 km from the Pacific Ocean, which helps to regulate day and night-time temperatures. The grapes ripen slowly, lending the wines concentration and natural freshness.

VARIETY **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 8-10ºC**

Tasting Notes

Beautiful lemon yellow color with fresh citrus aromas. Flavours of citrus fruits and sweet melon flavors mingle withe the classic characters of this grape variety.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and soft cheeses.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.



Wines of Chile

Casa Solis Reserva Sauvignon Blanc

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VARIETY **Sauvignon blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5 %**	SERVING TEMPERATURE **Serve between 10-12ºC.**

Tasting Notes

Bright and tropical, this white wine boasts citrus notes and a fresh, lively finish.

Food Pairing

The perfect match for oily fish and shellfish.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

90 POINTS
2026 Guía Descorchados: Casa Solís Reserva Sauvignon Blanc 2024