



## Wines of Chile

### Casa Solis Cabernet Sauvignon

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 root in a new land: Chile. Casa Solís is a union of past experience in an exciting new destination.



## 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 Carmenera.

VARIETY  
**Cabernet Sauvignon**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12.5%**

SERVING TEMPERATURE  
**Serve between 15°C – 17°C**

## Tasting Notes

Intense dark red color with aromas of black berries. Fruity, rich currant flavors lead to a long velvety finish with subtle notes of spice.

## Food Pairing

Goes well with grilled meats, stews, roast vegetables, pork dishes or roast lamb.

## Technical Information

Grapes are carefully selected and gently crushed. The juice and berries are transferred to temperature controlled tanks for fermentation, where colour and flavour from the grapes is gently extracted through pumping the released juice back over the grapes.

## Awards

### GOLD

2023 Challenge International du Vin: Casa Solís Cabernet Sauvignon 2022

### SILVER

2023 Global Cabernet Sauvignon Masters: Casa Solís Cabernet Sauvignon 2022



## Wines of Chile Casa Solís Carmeneré

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VARIETY  
**Carmeneré**

STYLE  
**Still Wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Serve between 15 – 18°C**

### Tasting Notes

Delicate on the nose, slightly spicy in the background with notes of black forest fruit and cherry.

In the mouth it shows a sensation of roundness and a certain warmth with a powerful finish on the palate, with firm tannins and notes of blackberries. Long and elegant finish.

### Food Pairing

Ideal to pair with lean red meats, roasts, pasta, empanadas and pizzas. It harmonizes very well with chocolate sweets.

### Technical Information

The manual harvest takes place towards the middle of May at the optimum moment of maturation. Destemming and subsequent vatting, undergoing a pre-fermentation maceration for 8 days at 6 °C. Alcoholic fermentation in large diameter stainless steel tanks for 10 days at 25 °C. Post-fermentation maceration for 6 to 10 days with daily soft pumping over. Racking and natural malolactic fermentation.

### Awards

**GOLD**  
2024 Challenge International du Vin: Casa Solís Carmeneré 2023



## Wines of Chile

### Casa Solís Merlot

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VARIETY  
**Merlot**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**16-18°C**

## Tasting Notes

Deep purple in color this wine has rich, fruit aromas. Flavours of ripe plum combine for a smooth and spicy finish.

## Food Pairing

Ideal to accompany dishes of legumes, game meats and stews

## Technical Information

The ripening process of the grapes is strictly controlled while on the fields to determine the optimum harvesting moment that yields grapes with a perfect balance of sugar content and acidity. Then, the grapes undergo a cold maceration period for 3 or 4 days. Fermentation takes place in temperature controlled stainless steel tanks for up to 8 days never over 25°C. The result is an elegant, well-structured wine that is designed to be consumed young.

## Awards

**GOLD**

2023 Challenge International du Vin: Casa Solís Merlot 2022



## Wines of Chile

### Casa Solís Chardonnay

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**VEGAN**

### Region

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VARIETY  
**Chardonnay**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Serve between 8-10°C**

### Tasting Notes

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

### Food Pairing

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

### Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.



## Wines of Chile

### Casa Solis Sauvignon blanc

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#### VARIETY

**Sauvignon blanc**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**12.5%**

#### SERVING TEMPERATURE

**Serve between 8-10°C.**

## Tasting Notes

Pale lemon yellow with vibrant herbaceous aromas, notes of grapefruit and tropical pineapple on the palate. vivacious and fresh with an elegant finish.

## Food Pairing

The perfect accompaniment to fish, seafood, and Mediterranean salads.

## Technical Information

After a rigorous follow-up on the maturation of the grape, the optimum harvesting moment is determined. The grapes will be destemmed and subjected to macerations below 10 degrees for 6-8 hours. Fermentation occurs at low temperatures to maximize the primary aromas typical of this variety.

## Awards

**GOLD**

2024 Challenge International du Vin: Casa Solís Sauvignon Blanc 2023