

Wines of Chile

Cúpula Cabernet Sauvignon

Cúpula represents the pinnacle of Viña Casa Solís, embodying our unwavering dedication to crafting quility wines with distinct character.

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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 **14 %**	SERVING TEMPERATURE **15-18ºC.**

Tasting Notes

Black fruits, blackberries, ripe plum, chocolate, and aromas of clove are prominent. The palate is smooth and elegant, showcasing great persistence and structure, characteristic of Cabernet Sauvignon from the Maipo Valley.

Food Pairing

Ideal for enhancing roasted red meats and intense stews. It pairs perfectly with the complexity of mature cheeses and the intensity of fine 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

92 POINTS

2026 Tim Atkin: Cúpula Cabernet Sauvignon 2024



Wines of Chile

Cúpula Syrah

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

Tasting Notes

The wine features prominent notes of spices and fresh red fruits, including blueberries and forest fruits, complemented by hints of mocha, cream, and pastry. It boasts silky, fine, and persistent tannins, along with a remarkable sweetness and a refined finish.

Food Pairing

The perfect partner for fresh pasta, spiced dishes, and hearty beef stews. Its approachable character also allows for subtle pairings with mild cheeses, creating a beautifully balanced and harmonious dining experience.

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.

Awards

91 POINTS
2026 Tim Atkin: Viña Casa Solis Cúpula Syrah 2024