



Wines of Chile Casa Solís Carmenere

Casa Solís has sprouted from a seed in a far away land. A seed in sewn in 1952 with the Family Solís 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 Carmenere.

VARIETY
Carmenere

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
2023 Challenge International du Vin: Casa Solís Carmenere 2022