



Wines of Chile

Casa Solís Cabernet Sauvignon

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
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