



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.

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
13,5%

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.