

Casa Solis Merlot



Wines of Chile

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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
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 Solis Merlot 2022