

Casa Solis Sauvignon blanc



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

Sauvignon blanc

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Serve between 8-10°C.

Tasting Notes

Pale lemon yellow with vibrant herbaceous aromas, notes of grapefruit and tropical pineapple on the palate. vivacious and fresh with an elegant finish.

Food Pairing

The perfect accompaniment to fish, seafood, and Mediterranean salads.

Technical Information

After a rigorous follow-up on the maturation of the grape, the optimum harvesting moment is determined. The grapes will be destemmed and subjected to macerations below 10 degrees for 6-8 hours. Fermentation occurs at low temperatures to maximize the primary aromas typical of this variety.

Awards

GOLD

2024 Challenge International du Vin: Casa Solís Sauvignon Blanc 2023