

Wines of Chile

Cúpula Cabernet Sauvignon

Cúpula represents the pinnacle of Viña Casa Solís, embodying our unwavering dedication to crafting quility wines with distinct character.

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VEGAN

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 **14 %**	SERVING TEMPERATURE **15-18ºC.**

Tasting Notes

Black fruits, blackberries, ripe plum, chocolate, and aromas of clove are prominent. The palate is smooth and elegant, showcasing great persistence and structure, characteristic of Cabernet Sauvignon from the Maipo Valley.

Food Pairing

Ideal for enhancing roasted red meats and intense stews. It pairs perfectly with the complexity of mature cheeses and the intensity of fine charcuterie.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.

Awards

92 POINTS
2026 Tim Atkin: Cúpula Cabernet Sauvignon 2024