

Wines of Chile

Cúpula Syrah

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

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 **Syrah**	STYLE **Still wine**
ALCOHOL GRADUATION **14 %**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

The wine features prominent notes of spices and fresh red fruits, including blueberries and forest fruits, complemented by hints of mocha, cream, and pastry. It boasts silky, fine, and persistent tannins, along with a remarkable sweetness and a refined finish.

Food Pairing

The perfect partner for fresh pasta, spiced dishes, and hearty beef stews. Its approachable character also allows for subtle pairings with mild cheeses, creating a beautifully balanced and harmonious dining experience.

Technical Information

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 24-25°C, to fully unleash the grapes’ aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.

Awards

91 POINTS
2026 Tim Atkin: Viña Casa Solis Cúpula Syrah 2024