



Wines of Chile Casa Solís Merlot

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 Carmenera.

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.



Wines of Chile

Casa Solís Cabernet Sauvignon

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VARIETY
Cabernet Sauvignon

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Serve between 15°C - 17°C

Tasting Notes

Intense dark red color with aromas of black berries. Fruity, rich currant flavors lead to a long velvety finish with subtle notes of spice.

Food Pairing

Goes well with grilled meats, stews, roast vegetables, pork dishes or roast lamb.

Technical Information

Grapes are carefully selected and gently crushed. The juice and berries are transferred to temperature controlled tanks for fermentation, where colour and flavour from the grapes is gently extracted through pumping the released juice back over the grapes.



Wines of Chile Casa Solís Chardonnay

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VARIETY
Chardonnay

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Serve between 8-10°C

Tasting Notes

Beautiful lemon yellow color with fresh citrus aromas. Flavours of citrus fruits and sweet melon flavors mingle with the classic characters of this grape variety.

Food Pairing

The perfect accompaniment to pasta dishes, seafood and soft cheeses.

Technical Information

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Central Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.

Awards

GOLD

2020 Berliner Wein Trophy: Casa Solis Chardonnay 2019



Wines of Chile

Casa Solís Sauvignon blanc

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VARIETY
Sauvignon blanc

STYLE
Still wine

ALCOHOL GRADUATION
13%

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.