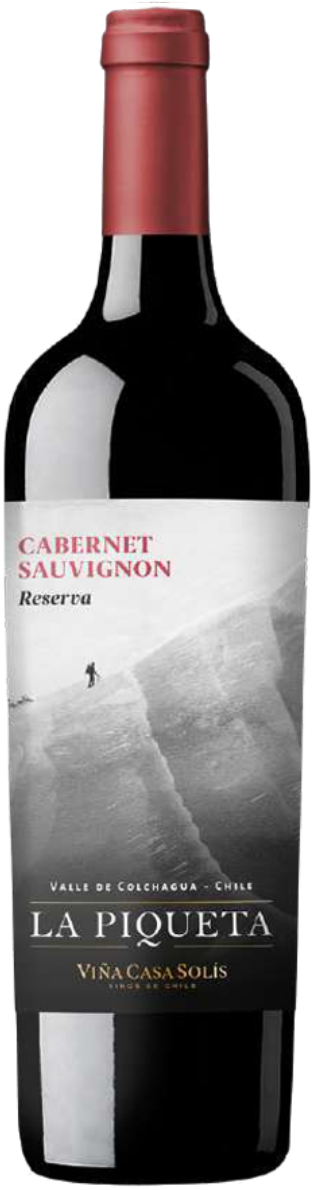


VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Cabernet Sauvignon

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

V-LABEL INTERNATIONAL V-LABEL.COM

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 **13%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Deep ruby red wine with aromas of ripe red fruits and a hint of menthol. Its fine structure and bright acidity make it a perfect partner for red meats, game, and strong cheeses.

Food Pairing

This is the ideal accompaniment to stewed or grilled meats, mature cheeses and 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

93 POINTS
2026 Guía Descorchados: La Piqueta Reserva Cabernet Sauvignon 2024
GOLD
2025 The Drinks Business Asia Masters: La Piqueta Reserva Cabernet Sauvignon 2024
2025 Asian Masters: La Piqueta Reserva Cabernet Sauvignon 2024
2025 Berliner Wine Trophy: La Piqueta Reserva Cabernet Sauvignon 2024
2025 CWSA Best Value: La Piqueta Reserva Cabernet Sauvignon 2024
SILVER
2025 Mundus Vini: La Piqueta Reserva Cabernet Sauvignon 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Carmenere

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Bright and intense with aromas of ripe red fruits and black pepper. Medium-bodied with a smooth, well-balanced finish, softened by ripe tannins.

Food Pairing

This is the ideal companion for game stews and medium to high intensity cured cheeses. It enhances the complexity of their flavours.

Technical Information

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Awards

90 POINTS
2025 Tim Atkins: La Piqueta Carmenere 2024
GOLD
2025 CWSA Best Value: La Piqueta Carmenere 2024
SILVER
2025 Mundus Vini: La Piqueta Carmenere 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Malbec

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Malbec**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

A vibrant cherry-coloured wine with aromas of fresh plums, wild herbs, and delicate blue flowers. Medium to full-bodied with a harmonious, long-lasting finish.

Food Pairing

This is the perfect accompaniment to game meats, spicy dishes and pasta.

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

90 POINTS
2025 Decanter: La Piqueta Malbec 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Merlot

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Merlot**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

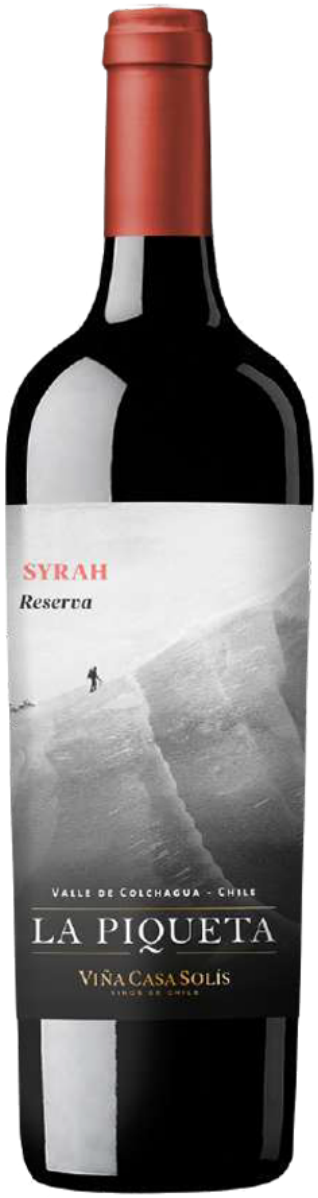
Dieser Wein ist reich an Noten von Brombeeren und schwarzen Pflaumen und bietet einen würzigen und kräuterartigen Geschmack mit einem langen, befriedigenden Abgang. Ideal zu mexikanischer Küche und Pastagerichten.

Food Pairing

Er passt ideal zu Pasta und würzigen Gerichten, zu Fleischbrühen und milden Käsesorten.

Technical Information

Um die höchste Qualität und Frische unserer Früchte zu gewährleisten, planen wir den Erntezeitplan sorgfältig. Nach der Ernte werden die Trauben entrappt und 24 Stunden lang auf 12 °C gekühlt, um ihre Aromen zu bewahren. Der Gärungsprozess erfolgt bei einer kontrollierten Temperatur von 24-25 °C, wodurch die aromatischen Verbindungen und die charakteristische Farbe der Rebsorte optimal extrahiert werden können. Nach der malolaktischen Gärung bleibt der Wein mehrere Monate lang in Kontakt mit seiner Feinhefe, um Komplexität und Rundheit zu erlangen und so sein volles Fruchtpotenzial zu entfalten.



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Syrah

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Syrah**	STYLE **Still Wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Between 14 and 16 °C.**

Tasting Notes

An elegant wine with deep, sophisticated colour and floral notes of violet and white flowers. Its firm tannins and ripe fruit create a refined, long finish.

Food Pairing

This is the ideal accompaniment to stewed or grilled meats, mild cheeses and 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

95 POINTS
2025 Decanter: La Piqueta Reserva Syrah 2024
2025 International Wine Challenge: La Piqueta Reserva Syrah 2024
91 POINTS
2026 Guía Descorchados: La Piqueta Reserva Syrah 2024
90 POINTS
2025 Tim Atkins: La Piqueta Reserva Syrah 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Pinot Noir

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Pinot Noir**	STYLE **Still Wine**
ALCOHOL GRADUATION **13 %**	SERVING TEMPERATURE **Between 10-12ºC**

Tasting Notes

Light brick-red with fresh red fruit aromas, this wine reveals a smooth palate of juicy red berry flavours. Soft, elegant tannins give it a perfectly balanced structure.

Food Pairing

Ideal for pairing with mild cheeses, roasted vegetables, mild stews and fatty fish, pasta and game meats.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Chardonnay

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V-LABEL INTERNATIONAL V-LABEL.COM
VEGAN

Region

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VARIETY **Chardonnay**	STYLE **Still Wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 10-12ºC**

Tasting Notes

Rich and smooth, this wine offers tropical fruit aromas like ripe banana and pineapple, accented by vanilla. Enjoy its floral notes and balanced acidity with salads and seafood.

Food Pairing

Enjoy with mild cheeses, roasted vegetables, mild stews and blue fish.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

90 POINTS
2025 Tim Atkins: La Piqueta Reserva Chardonnay 2024



Wines of Chile

La Piqueta Reserva Sauvignon Blanc

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Sauvignon Blanc**	STYLE **Still Wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Between 10 – 12 °C**

Tasting Notes

Bright and tropical, this white wine boasts citrus notes and a fresh, lively finish. The perfect match for oily fish and shellfish.

Food Pairing

Seafood starters, sautéed vegetables, seafood in general.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

GOLD
2025 Berliner Wine Trophy: La Piqueta Sauvignon Blanc 2024
SILVER
2025 The Drinks Business Asia Masters: La Piqueta Sauvignon Blanc 2024
2025 Asian Masters: La Piqueta Sauvignon Blanc 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Gran Reserva Carmenere

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V-LABEL INTERNATIONAL V-LABEL.COM
VEGAN

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VARIETY **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Between 14-16 ºC**

Tasting Notes

Spicy, white pepper, fresh red fruits, red pepper and soft notes of coffee and roasted wood. Large volume, velvety, soft, succorous and persistent tannins.

Food Pairing

Ideal with pasta and spicy dishes, meat broths and mature cheeses.

Technical Information

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.
We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.
Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.

Awards

90 POINTS
2026 Tim Atkins: La Piqueta Gran Reserva Carmenere 2024



VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Gran Reserva Cabernet Sauvignon

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V-LABEL INTERNATIONAL V-LABEL.COM VEGAN

Region

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VARIETY **Cabernet Sauvignon**	STYLE **Still Wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Ripe red fruits, black plum, blackberries and spices, complexity and subtle vanilla delivered by French Oak. Soft and round tannins, pleasant sensation of volume and final softness, firm and persistent structure.

Food Pairing

Ideal with pasta and spicy foods, meat broths and mature cheeses.

Technical Information

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.
We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.
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Awards

90 POINTS
2026 Tim Atkins: La Piqueta Gran Reserva Cabernet Sauvignon 2024