

VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

Casa Solís Cabernet Sauvignon Gran Reserva

Casa Solís is the most emblematic brand of the ambitious Viña Casa Solís project. Through its labels, it conveys the travelling and enterprising spirit of the Solís family and the tribute to the Chilean landscape and its vineyards. A wide range of red and white wines that allow you to enjoy Chile's most emblematic varietals

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 **13.5%**	SERVING TEMPERATURE **15 – 18°C**

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

This is the perfect accompaniment for stewed or grilled meats, mature cheeses and charcuterie.

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.