

VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

Casa Solis Cabernet Sauvignon

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.

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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 **13.5%**	SERVING TEMPERATURE **Serve between 14ºC – 16ºC**

Tasting Notes

A 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, 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

GOLD
2025 Berliner Wine Trophy: Casa Solís Cabernet Sauvignon 2024
SILVER
2025 Mundus Vini: Casa Solís Cabernet Sauvignon 2024