


VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

# Casa Solís Carmenere

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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## 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.

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| VARIETY<br>**Carmenere** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**13.5 %** | SERVING TEMPERATURE<br>**Serve 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

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 IWC: Casa Solis Carmenere