

VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

Casa Solís Chardonnay

Casa Solís has sprouted from a seed in a far away land. A seed in sewn in 1952 with the Family Solis winery in Spain has grown from sapling into a fine tree. Now its own seeds take rootin a new land: Chile. Casa Solís is a union of past experience in an exciting new destination.

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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 **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 8-10ºC**

Tasting Notes

Beautiful lemon yellow color with fresh citrus aromas. Flavours of citrus fruits and sweet melon flavors mingle withe 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 Aconcagua Valley. After destemming, grapes are cooled down (below 13º 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.