

VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

Casa Solis Merlot

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.

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

Tasting Notes

Lush with blackberry and black plum notes, this wine offers a spicy and herbaceous palate with a long, satisfying finish. Ideal for pairing with Mexican cuisine and pasta dishes.

Food Pairing

The perfect accompaniment to red meats, spicy dishes such as lamb with Provencal herbs and Roquefort, Gorgonzola or blue cheese platters.

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.