

Casa Solis Reserva Sauvignon Blanc



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 Carmenera.

VARIETY
Sauvignon blanc

STYLE
Still wine

ALCOHOL GRADUATION
12.5 %

SERVING TEMPERATURE
Serve between 10-12°C.

Tasting Notes

Bright and tropical, this white wine boasts citrus notes and a fresh, lively finish.

Food Pairing

The perfect match for oily fish and shellfish.

Technical Information

Our precisely programmed harvest ensures optimum varietal expression. After destemming, we carry out a 6-hour cold maceration to extract primary aromas. The must is then gently pressed and fermented at 15°C, ensuring a fresh and elegant wine.

Awards

90 POINTS

2026 Guía Descorchados: Casa Solís Reserva Sauvignon Blanc 2024