

VIÑA CASA SOLÍS
VINOS DE CHILE

Wines of Chile

La Piqueta Reserva Carmenere

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

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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 **Carmenere**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **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 Tim Atkins: La Piqueta Carmenere 2024
GOLD
2025 CWSA Best Value: La Piqueta Carmenere 2024
SILVER
2025 Mundus Vini: La Piqueta Carmenere 2024