



Colchagua Valley Casa Solis – Reserva 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.

Region:

Colchagua valley is located in the Central Valley region between the Andes and the coast. This region enjoys a Mediterranean climate with a maritime influence, with hot, dry summers and cold, wet winters. This climate, together with the alluvial and stony soil composition, provides ideal conditions for the vineyard.

VARIEDAD:
Carmenere

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13.5%

RECOMENDACIÓN DE SERVICIO:
Between 14 and 16 °C

Notas de cata

Bright and intense with aromas of ripe red fruits and black pepper. Medium-bodied with a smooth, well-balanced finish, softened by ripe tannins.

Maridaje

This is the ideal companion for game stews and medium to high intensity cured cheeses. It enhances the complexity of their flavours.

Información técnica

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.