



Colchagua Valley Casa Solis – Reserva Cabernet Sauvignon

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 varieties.

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:

Cabernet sauvignon

ESTILO:

Still wine

GRADUACIÓN ALOHÓLICA:

13.5%

RECOMENDACIÓN DE SERVICIO:

Serve between 14°C – 16°C

Notas de cata

A deep ruby red wine with aromas of ripe red fruits and a hint of menthol. Its fine structure and bright acidity make it a perfect partner for red meats, game, and strong cheeses.

Maridaje

This is the ideal accompaniment to stewed or grilled meats, mild cheeses and charcuterie.

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.