



## Curico Valley Casa Solís – Cabernet Sauvignon Gran Reserva

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:

Located 200 km south of Santiago, the Curicó Valley is the gateway to the traditional wine region where Chile's winemaking history began. With higher rainfall than in the central zone, the area is characterised by fertile soils, distinct seasons and diverse geography, providing different terroirs for each grape variety.

**VARIEDAD:**  
Cabernet sauvignon

**ESTILO:**  
Vino tranquilo

**GRADUACIÓN ALOHÓLICA:**  
13.5 %

**RECOMENDACIÓN DE SERVICIO:**  
15 – 18°C

### Notas de cata

Ripe red fruits, black plum, blackberries and spices, complexity and subtle vanilla delivered by French Oak. Soft and round tannins, pleasant sensation of volume and final softness, firm and persistent structure.

### Maridaje

This is the perfect accompaniment for stewed or grilled meats, mature cheeses and charcuterie.

### Información técnica

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.

We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.

Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.