



Curico Valley

Casa Solís – Carmenere 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:
Carmenere

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13.5 %

RECOMENDACIÓN DE SERVICIO:
14 – 16 °C.

Notas de cata

Spicy, white pepper, fresh red fruits, red pepper and soft notes of coffee and roasted wood. Large volume, velvety, soft, succorous and persistent 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

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.