



## Casablanca Valley

### Casa Solís – Chardonnay

Casa Solís has sprouted from a seed in a far away land. A seed in sewn in 1952 with the Family Solis winery in Spain has grown from sapling into a fine tree. Now its own seeds take root in a new land: Chile. Casa Solís is a union of past experience in an exciting new destination.

### Region:

The grapes come from the Casablanca Valley. Located only 30 km from the Pacific Ocean, the valley benefits from the ocean's influence, which regulates daily and night-time temperatures. This slow ripening process gives the wines a concentrated and naturally fresh flavour.

**VARIEDAD:**  
Chardonnay

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
12.5%

**RECOMENDACIÓN DE SERVICIO:**  
Between 10 – 12 °C.

### Notas de cata

Beautiful lemon yellow color with fresh citrus aromas. Flavours of citrus fruits and sweet melon flavors mingle with the classic characters of this grape variety.

### Maridaje

The perfect accompaniment to pasta dishes, seafood and soft cheeses.

### Información técnica

Grapes are harvested when they are at just the right point of maturity to express the full potential of the famous Chardonnay grapes of the Aconcagua Valley. After destemming, grapes are cooled down (below 13° for more than 20 days) to prevent fermentation from starting too soon and enhance fruit concentration. The wine remains in contact with fine lees for 60 days to enhance its body and flavour.