



## Maipo Valley

### Casa Solis – Reserva Malbec

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:

The Maipo Valley is located at the foot of the Andes Mountains, where the climate is warm enough to make the grapes grow well. This means the wine is fresh, fruity and complex.

The stony and well-drained soils of the Piedmont region give the wine's tannins depth and elegance, making the wine soft, persistent and long-lasting.

**VARIEDAD:**  
Malbec

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13%

**RECOMENDACIÓN DE SERVICIO:**  
14-16°C

#### Notas de cata

A vibrant cherry-coloured wine with aromas of fresh plums, wild herbs, and delicate blue flowers. Medium to full-bodied with a harmonious, long-lasting finish.

#### Maridaje

Perfect accompaniment to game meats and spicy dishes and pasta.

#### 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.