



## Colchagua Valley Casa Solís – Merlot

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 Colchagua Valley is located in the Central Valley region, nestled between the Andes Mountains and the Pacific Ocean. The area enjoys a Mediterranean climate with maritime influences, characterised by hot, dry summers and cold, wet winters.

This climate, together with the stony, alluvial soil, provides ideal conditions for vineyards.

**VARIEDAD:**  
Merlot

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13%

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

### Notas de cata

Lush with blackberry and black plum notes, this wine offers a spicy and herbaceous palate with a long, satisfying finish.

### Maridaje

The perfect accompaniment to red meats, spicy dishes such as lamb with Provencal herbs and Roquefort, Gorgonzola or blue cheese platters.

### 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.