



Colchagua Valley

Casa Solís – Reserva Syrah

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:

Syrah

ESTILO:

Still wine

GRADUACIÓN ALOHÓLICA:

13,5%

RECOMENDACIÓN DE SERVICIO:

Between 14 and 16 °C.

Notas de cata

An elegant wine with deep, sophisticated colour and floral notes of violet and white flowers. Its firm tannins and ripe fruit create a refined, long finish.

Maridaje

This wine is ideal with grilled meats such as steak, barbecued ribs or roast duck. It can also be served with grilled vegetables such as aubergines or mushrooms.

Información técnica

The harvest is precisely timed to ensure the grapes reach peak ripeness. After rigorous selection, the grapes are destemmed and left for 24 hours at 12°C. Fermentation occurs at moderate temperatures, around 24-25°C, to fully unleash the grapes' aromatic potential and colour. After malolactic fermentation, the wine is left on its lees for a few months to round out its character and express its full fruity profile.