

## Cúpula - Cabernet Sauvignon



### Maipo Valley

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Cúpula represents the pinnacle of Viña Casa Solís, embodying our unwavering dedication to crafting quality wines with distinct character.

### 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:**  
Cabernet sauvignon

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
14 %

**RECOMENDACIÓN DE SERVICIO:**  
15-18°C.

### Notas de cata

Black fruits, blackberries, ripe plum, chocolate, and aromas of clove are prominent. The palate is smooth and elegant, showcasing great persistence and structure, characteristic of Cabernet Sauvignon from the Maipo Valley.

### Maridaje

Ideal for enhancing roasted red meats and intense stews. It pairs perfectly with the complexity of mature cheeses and the intensity of fine charcuterie.

### 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.