

Colchagua Valley

Cúpula – Syrah

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

Region:

Colchagua Valley is located in the Central Valley region between the Andes and the coast. This region enjoys a Mediterranean climate with a maritime influence, with hot, dry summers and cold, wet winters. This climate, together with the alluvial and stony soil composition, provides ideal conditions for the vineyard.



VARIEDAD:
Syrah

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
14%

RECOMENDACIÓN DE SERVICIO:
14-16°C

Notas de cata

The wine features prominent notes of spices and fresh red fruits, including blueberries and forest fruits, complemented by hints of mocha, cream, and pastry. It boasts silky, fine, and persistent tannins, along with a remarkable sweetness and a refined finish.

Maridaje

The perfect partner for fresh pasta, spiced dishes, and hearty beef stews. Its approachable character also allows for subtle pairings with mild cheeses, creating a beautifully balanced and harmonious dining experience.

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.