



92 POINTS

James Suckling, May 2016

91 POINTS

The Wine Advocate, June 2014

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Vinous, February 2014

VINTAGE 2011

VARIETAL COMPOSITION

100% Pinot Noir

AVG. VINEYARD ELEVATION

500 feet

AVG. AGE OF VINES 8 years

ALCOHOL 12.5%

CASES IMPORTED 300

SUGGESTED RETAIL PRICE \$35

UPC 835603002560

SOLdeSOL

PINOT NOIR 2011

This wine may prove the Malleco Valley to be the holy grail for Chilean Pinot Noir.

WINERY BACKGROUND: Sol de Sol is made at Viña Aquitania. However, the vineyard is located in Chile's southern Malleco Valley. After tasting impressive cool-climate wines in New Zealand, Felipe de Solminihac wondered why they couldn't also plant vines in the unexplored south of Chile. In 1993, he pioneered the Malleco Valley with his first vines of Chardonnay, and today Sol de Sol has grown to be the benchmark for both cool climate, age-worthy Chardonnay and Pinot Noir from Chile.

Viña Aquitania is a partnership between Felipe de Solminihac, Bruno Prats (Chateau Cos d'Estournel), Ghislain de Montgolfier (Bollinger Champagne) and the late Paul Pontallier (Chateau Margaux). Their winery is based in Santiago's Maipo Valley.

VINEYARD & WINEMAKING DETAILS: These grapes were harvested late in the season due to the cold climate. Yields were less than 3 tons per acre. The grapes were de-stemmed and crushed, then cold soaked to extract as much as possible from the small clusters. The cap was punched down three times each day, then pressed into French oak barrels where it was aged for 12 months.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: The cold climate during maturation gives this wine intense fruit aromas like cherries and red fruits. Thanks to aging in French oak barrels for ten months, the wine elegantly combines complexity, balance and fresh aromas. Pairs well with a wide range of foods from game birds to grilled seafood.



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