



**93 POINTS**

*Descorchados,*

**VINTAGE** 2018

**VARIETAL COMPOSITION**

100% Chardonnay

**AVG. VINEYARD ELEVATION**

500 feet

**AVG. AGE OF VINES** 27 years

**ALCOHOL** 13.4%

**CASES IMPORTED** 400

**SUGGESTED RETAIL PRICE** \$35

**UPC** 835603002553

# SOLdeSOL

## CHARDONNAY 2018

**A Chardonnay with incredible balance and complexity that can age like fine Burgundy.**

**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:** From Felipe's 20-year old original test vineyard in Traiguén (Malleco Valley), these grapes were harvested late in the season due to the cold climate. Yields were less than 2.5 tons per acre. The grapes were pressed as whole clusters and 10% goes through malolactic fermentation. The wine was aged for nine months in French oak.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Bright yellow color. Intense aromas of citric fruit and grilled hazelnut with a mineral touch. On the palate, great varietal fruit intensity is enhanced by excellent acidity. The aftertaste lingers with mineral and fruity notes mixed with hints of French oak. The balance between alcohol and acidity is impressive and gives this wine a freshness, a length, and an aging potential not commonly found in white Chilean wines. This wine pairs well with delicate foods such lighter seafood and creamy vegetable soups.



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