



VINTAGE NV

VARIETAL COMPOSITION

50% Pinot Noir, 50%
Chardonnay

AVG. VINEYARD ELEVATION

500 feet

AVG. AGE OF VINES 9 years

ALCOHOL 12.5%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$45

SOLdeSOL

BRUT NATURE NV

This sparkling wine seeks in the mixture the best proportion of Chardonnay and Pinot Noir in order to obtain an elegant wine with a very good balance between alcohol and acidity. The latter is natural from the grape and wine, it is not corrected in the entire production process and in the expedition liquor there is no addition of sugar. The bubble is small, fine and very persistent, which helps the wine to highlight its fruit, complexity, freshness and elegance.

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: The grape juice of each vine is taken to a stainless steel vat for decantation for 24-36 hours and then transferred to used two and three year old French oak barrels of 225 and 400 liters. They are fermented with selected yeasts "Prize de mousse" which lasts approximately three weeks. During the following 3 months the wine is kept in these same barrels on its lees without any transfer. Batonage is performed twice a week. After the second fermentation in the bottle, this wine is stored on its lees in our cellar for 24 months at low temperatures.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: The 2018 harvest in the Traiguén region was quite cold, and we even had rain in the harvest. The fruit aromas are intensified with a good acidity. The wine has great fruitiness and a very good evolution with the aging of 24 months on the lees. Its vinification takes place in French oak barrels and is kept for 24 months with its yeasts developing an intense fruity and mineral bouquet. In the mouth it is powerful, pleasant and with a fresh and complex finish. With a reputation as the champagne of Chile, try with any bubble friendly dish from caviar, poached lobster, cheese or for a celebratory toast.