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POINTS  
Vinous



# SOL DE SOL CHARDONNAY

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 **CATEGORY:** Crisp Whites & Rosé

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

## WINEMAKING DETAILS

**VARIETAL:** 100% Chardonnay

**REGION:** Malleco

**AVG. ELEVATION:** 500

**AVG. AGE OF VINES:** 30

**PH:** 4.97

**ALCOHOL:** 13.3

**SIZE:** 6/750ml

**UPC:** 835603002553

**AGING:** The total crop is aged 8 months in French oak barrels with lees stirring twice a week and no racking.

**ITEM 2:** Hand-harvest in small 10kg boxes. The grapes are then transported at night by truck to the Vina Aquitania winery in Santiago. Low night temperatures allow for perfect transport conditions.

## TASTING NOTES AND PAIRINGS

- Intense aromas of citric fruit, grilled hazelnut with a mineral touch.
- On the palate, great varietal fruit intensity enhanced by excellent acidity. The aftertaste lingers with mineral and fruity notes mixed with hints of French oak.
- Try With: delicate foods like lighter seafood and creamy soups.

## WINERY OVERVIEW

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.

