

SOL DE SOL BRUT NATURE

CATEGORY: Crisp Whites & Rosé

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.

WINEMAKING DETAILS

VARIETAL: 50% Pinot Noir, 50% **PH:** 3.01

Chardonnay ALCOHOL: 12.5 REGION: Malleco Valley SIZE: 6/750ml

AVG. ELEVATION: 500 AVG. AGE OF VINES: 9

AGING: The total crop is aged 4 months in French oak barrels with lees stirring twice a week with no racking.

HARVEST DETAILS: Hand-harvest in small 10 KG boxes. The grapes are then transported at night by truck to the Viña Aquitania winery in Santiago. The low night temperatures allow for perfect transport conditions.

TASTING NOTES AND PAIRINGS

- This Sparkling is elaborated with the traditional method Champenois and has been kept with his lees for 24 months, developing intense mineral and fruity aromas.
- In the mouth it is powerful, pleasant and with a fresh and complex finish.
- Try With: caviar, poached lobster, or cheese.



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.

