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# SOL DE SOL PINOT NOIR

 **CATEGORY:** Unexpected Reds

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

## WINEMAKING DETAILS

**VARIETAL:** 100% Pinot Noir

**REGION:** Malleco

**AVG. ELEVATION:** 500

**AVG. AGE OF VINES:** 17

**ALCOHOL:** 12.5

**SIZE:** 6/750ml

**UPC:** 835603002560

**AGING:** The cap was punched down three times each day, then pressed into French oak barrels where it was aged for 12 months.

**ITEM 2:** 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.

## TASTING NOTES AND PAIRINGS

- 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.
- Try With: game birds or grilled seafood. Great with a wide range of foods.

## 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.

