



On Tuesday March 16, the press was present for the presentation of Sol de Sol Pinot Noir in the cellars of Viña Aquitania, in Santiago. Along with two of his French partners, Bruno Prats and Ghislain de Montgolfier, Felipe de Solminihac outlined the main characteristics of this new production, and finished with a cocktail accompanied with a tasting of their wines.



SoldeSol Pinot Noir is produced from 100% pinot noir. The grapes are grown in southern Chile, Traiguén area, located 650 km. south of Santiago, 38° South Latitude. The vines are four years old and are planted in clay soil.

Thanks to cold weather prevailing in the area during the ripening of the grapes, our wine has a great fruity aroma, highlighting cherries. The pinot noir is aged in French oak barrels for twelve months, to retain its complexity, fresh taste, the lingering fruitiness and good balance.

SoldeSol Pinot Noir 2008 vintage only produced 5,200 bottles. It has 13° GL alcohol, a pH of 3.3, total acidity 4.0 gr/L, and 1.8 gr/L of sugar.



Ghislain de Montgolfier, partner of Viña Aquitania; Claudia Gómez, Placeres Magazine and Bruno Prats, partner of Viña Aquitania

César Fredes, La Vinoteca; Felipe de Solminihac, General Manager of Viña Aquitania and Patricio Tapia, Vinorama