







# MARÍA SOLEDAD

Cachapoal Valley - Chile

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The towering Andes Mountain, backbone of South America reigns over the landscape of the Chilean countryside, crisscrossed by the snowmelt from its peaks that shape broad and fertile valleys.

The flow of rivers draining basins from east to west contrasts the winds from the Pacific Ocean, which cools the valleys, reaching the very feet of the Andes with its breeze.

The moderating role that the Coastal Mountain Range plays, favors the existence of dry and long summers with temperature range, conceiving an excellent climate for growing grapes.





Viña María Soledad was founded in 1998, its founder, after acquiring a unique understanding of the terroir of the Cachapoal valley, in 2008 meets the long-held desire of developing, with his finest vineyards of Cabernet Sauvignon and Merlot, his own label of premium wines.

María Soledad Vineyard is a boutique vineyard identified to its core, from the very beginning, by a natural, sustainable way of work and for the deep care drawn in each step of the grapes development and of the winemaking process.





Located in the Valley Cachapoal, María Soledad Vineyard enjoys a Mediterranean climate, ideal for growing Cabernet Sauvignon and Merlot. This valley is protected by the coastal mountain range, which attenuates cold and moist currents from the Pacific Ocean. Creating dilated ripening seasons with warm sunny days and cool nights thanks to subtle winds from the west. Generating balanced vines and low yields of grapes with intense, complex and elegant flavors and aromas.





## TIERRA DE BRUJAS

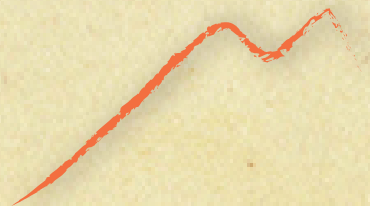
The best Cabernet Sauvignon and Merlot vineyards are harvested by experts hands and laid in French oak barrels, where the must, is fermented with gentle daily rotations.

The elegance and balance of the wine is achieved by 13 months aging in French and American oak, where the delicate and fruity Merlot and robustness expression and concentration of Cabernet Sauvignon blossom.

Wine of intense, pure color, a bright and deep ruby red. The nose shows intense aromas of black fruits, plums, cherries, chocolate and cassis. The palate is concentrated and sweet tannins, with flavors of red fruit, good structure and quality.

Ideal with beef, pork, as well as aged cheeses.

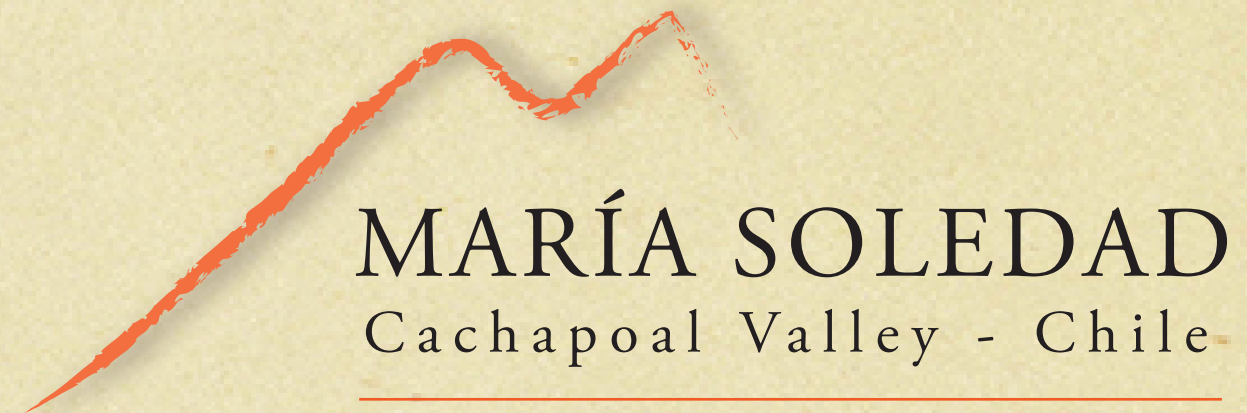
Serving at 18 ° C.











[www.mariasoledad.cl](http://www.mariasoledad.cl)



