

CARTAGENA

Cartagena is the best-selling line of Casa Marín. In Chile and the world, it is recognized for its excellent quality-price rate. All wines have received over 90 points by Robert Parker and James Suckling. Varieties: Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah, and Pinot Noir.

Casa Marín is an exclusive winery located in the village of Lo Abarca, just 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season and an annual precipitation of 200 mm during the winter.

SAUVIGNON BLANC 2020

Our Cartagena Sauvignon Blanc is produced with grapes that come from the highest blocks of our vineyard, with a direct exposure to the Pacific Ocean. It is in this area that temperatures do not fall so much at night compared to the lower areas of our vineyard and they are not affected by frost. This results in a special microclimate that causes the vines to naturally produce no more than 5 to 6 tons per hectare. The soil consists of loam (a mixture composed of clay, sand, and limestone).

VINIFICATION

These grapes are hand selected, separating them from unwanted green materials. Undergo cold maceration for 8 hours. Fermentation occurs at 14-15 °C for 3 weeks in stainless steel tanks. After fermentation, the wine is racked off from the thick lees and left with the fine lees for 2 months. No acidity correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13%	1,95g/l	3,18	6,96g/l

Serving temperature:	10°C
Ageing Potential:	Thanks to its low pH and high acidity, this wine has a great aging potential you can drink it young or leave it age up to 8 years.

Robert Parker:	91+ pts
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