# CARTAGENA

**Garnacha/Syrah**

**BY CASA MARIN**

## VINTAGE
- 2015

## GRAPE VARIETY
- 69% Garnacha, 31% Syrah

## APPellation
- San Antonio Valley

## WINEMAKERS
- Felipe Marin and Maria Luz Marin

## PEAK DRINKING
- To drink now, but excellent for aging up to 15 years according to your personal taste.

### TASTING NOTES
- **COLOR**: Medium Purple-Ruby
- **NOSE**: Complex aromas of ripe red berries, spices as anise, white pepper and black licorice in harmony with mocha and toasty aromas.
- **PALATE**: This wine is fresh, long and silky with a purity that shows its minerality. The mouth presents a great front-to-back seamlessness, with fine continuity and a vibrant acidity.

## VITICULTURE

<table>
<thead>
<tr>
<th>Age of the vines</th>
<th>4 years</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yield per hectare</td>
<td>6 tons per hectare</td>
</tr>
<tr>
<td>Soil</td>
<td>Marine deposits</td>
</tr>
<tr>
<td>Climate</td>
<td>Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.</td>
</tr>
</tbody>
</table>

## HARVEST METHOD
- Grapes are handpicked during the last week of April and first week of May.

## VINIFICATION
- Grapes are manually sorted by hand, destemmed and crushed. Wine is fermented spontaneously at 24°C, with two pump-overs and 1 manual punch down per day. After fermentation, the wine undergoes a 3 week post-fermentation maceration. 100% of the wine is then transferred by gravity into the French Oak barrels for 18 months, no new oak is used. Batonage of the lees for three weeks, unfiltered.

## TECHNICAL SPECIFICATIONS

<table>
<thead>
<tr>
<th>ALCOHOL</th>
<th>RESIDUAL SUGAR</th>
<th>PH</th>
<th>TOTAL ACIDITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.5%</td>
<td>1.94g/l</td>
<td>3.27</td>
<td>6.19g/l</td>
</tr>
</tbody>
</table>

## RECOGNITIONS
- Tim Atkin 93 pts
- Descorchados 94 pts
- Robert Parker 91 pts
- James Suckling 90 pts
- La Cav 92 pts

## SUGGESTIONS

- **Serving temperature**: 14°C.
- **Food pairing**: Great with Patagonian lamb or any other type of lamb dishes. Furthermore, the high acidity of this red wine makes it good for any type of meat dish that is high in saltiness.