**CARTAGENA**

**SAUVIGNON BLANC**

**BY CASA MARIN**

<table>
<thead>
<tr>
<th>Vintage</th>
<th>2015</th>
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</thead>
<tbody>
<tr>
<td>Grape Variety</td>
<td>100% Sauvignon Blanc</td>
</tr>
<tr>
<td>Appellation</td>
<td>San Antonio Valley</td>
</tr>
<tr>
<td>Winemakers</td>
<td>Felipe Marin and Maria Luz Marin</td>
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<tr>
<td>Peak Drinking</td>
<td>To drink now, but excellent for aging up to 8 years according to your personal taste.</td>
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**Tasting Notes**

- **Color**
  - Silvery yellow

- **Nose**
  - The nose presents intense salinity aromas with a perfume of grapefruit and ripe citrus fruits. This is complemented by tones of fresh herbs, asparagus and green mango.

- **Palate**
  - The palate shows a crisp and moving acidity, resulting in a fresh, persistent and very well balanced wine. Ideal to drink as an aperitif.

**Viticulture**

- **Age of the vines**
  - 15 years
- **Yield per hectare**
  - 6 tons per hectare
- **Soil**
  - Granite soil
- **Climate**
  - Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 27°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.

**Harvest Method**

- Grapes are handpicked according to their level of maturity and soil profile during the last week of March and the first week of April.

**Vinification**

- Grapes are manually sorted by hand, leaving behind unwanted green materials. Most part is cold macerated for 18 hours and then gently pressed for three hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments with commercial yeast at 14-15°C for three weeks. After fermentation, the wine is left to rest with some fine lees for a couple of months. No acid corrections.

**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>2.59g/l</td>
<td>3.26</td>
<td>6.86g/l</td>
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</tbody>
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**Recognitions**

- DECANTER (UK) Medalla de Plata
- DESCORCHADOS 93 pts
- LA CAV 92 pts
- JAMES SUCKLING 92 pts
- ROBERT PARKER 90 pts

**Suggestions**

- **Serving temperature**
  - Between 9 and 11°C
- **Ageing potential**
  - Drink young or age up to 8 years.
- **Food pairing**
  - The fresh acidity and structure makes this wine very versatile. Delicious to enjoy on its own during a warm summer day or paired with fresh salads, goat cheese, and all kinds of seafood.

www.casamarin.cl