CARTAGENA
BY CASA MARIN

SAUVIGNON BLANC

VINTAGE 2018
GRAPE VARIETY 100% Sauvignon Blanc, clone 242
APPELLATION San Antonio Valley
WINEMAKERS Felipe Marin and Maria Luz Marin
PEAK DRINKING To drink now, but excellent for aging up to 5 years according to your personal taste.

TASTING NOTES
COLOR Pale straw
NOSE The nose has a perfume of yellow capsicum, white strawberries, lemon curd and mixed herbs all wrapped up with a touch of creamed clover honey.
PALATE Super smooth and fresh. Mid palate carries a lot of texture and turns into a fresh long finish. The mineral intensity makes the wine quite vibrant and enjoyable.

VITICULTURE
Age of the vines 18 years
Yield per hectare 6.1 tons per hectare
Soil Granite soil
Climate Coastal climate, 4 km 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 second week of March.

VINIFICATION The grapes coming from the highest sector of the vineyard are sorted by hand, leaving behind unwanted green materials. Three vats form three different sectors of the field were vinified independently. One with direct press, another with maceration for 12 hours and the last one with maceration for 48 hours. Fermentation occurs at 12-14°C for three weeks in stainless steel tanks. After fermentation, the wine is left to rest with some fine lees for two months. The final blend was made with 1/3 of each of the vats. No acidity correction.

TECHNICAL SPECIFICATIONS

<table>
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<tr>
<th>ALCOHOL</th>
<th>RESIDUAL SUGAR</th>
<th>PH</th>
<th>TOTAL ACIDITY</th>
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<tr>
<td>13.5%</td>
<td>1.54g/l</td>
<td>3.28</td>
<td>6.11g/l</td>
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RECOGNITIONS
Tim Atkin 91 pts
LA CAV 92 pts
Descorchados 94 pts

SUGGESTIONS
Serving temperature Between 9 and 11°C
Ageing potential Drink young or age up to 5 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.