



# CARTAGENA

GEWURZTRAMINER BY CASA MARIN



<b>VINTAGE</b>	2016
<b>GRAPE VARIETY</b>	100% Gewurztraminer
<b>APPELLATION</b>	San Antonio Valley
<b>WINEMAKERS</b>	Felipe Marin and Maria Luz Marin
<b>PEAK DRINKING</b>	To drink now, but excellent for aging up to 5 years according to your personal taste.

## VITICULTURE

<b>Age of the vines</b>	16 years
<b>Yield per hectare</b>	4 tons per hectare
<b>Soil</b>	Clay and Granite
<b>Climate</b>	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.
<b>Harvest Method</b>	Grapes are handpicked during first week of April where we look for floral and spicy notes. Very clean fruit with beautiful ripeness and texture.

## VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. The most is cold macerated for 24 hours then gently pressed for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments with some solids at 12-14°C with commercial yeast for 3 weeks. Fermentation is interrupted in order to leave some residual sugar. No acid or fining additions.

## TECHNICAL SPECIFICATIONS

<b>ALCOHOL</b>	<b>RESIDUAL SUGAR</b>	<b>PH</b>	<b>TOTAL ACIDITY</b>
14%	2,69g/l	3,66	4,28g/l

## RECOGNITIONS

<b>JAMES SUCKLING</b>	90 pts
<b>DESCORCHADOS</b>	90 pts
<b>LA CAV</b>	89 pts

## SUGESTIONS

<b>Serving temperature</b>	10°C
<b>Ageing potential</b>	Drink young or age up to 5 years.
<b>Food pairing</b>	If you love Thai, Indian, and Arabic food, then this Gewurztraminer is the perfect match! Goes well with spicy dishes and all types of fish and seafood but can also be paired with a dessert like apple pie or apple strudel.