



CARTAGENA

SAUVIGNON BLANC BY CASA MARIN



VINTAGE	2016
GRAPE VARIETY	100% Sauvignon Blanc
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	Opaque yellow
NOSE	The nose has a perfume of ripe citrus fruits, green mango and orange pepper.
PALATE	The palate has flavors of white fruit with a medium acidity. Pleasant and fruity when passing through the mouth with nice consistency, ideal to drink as an aperitif.

VITICULTURE	
Age of the vines	16 years
Yield per hectare	5.7 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 13-15°C for three weeks. After fermentation, the wine is left to rest with some fine lees for a couple of months. No acid corrections.
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TECHNICAL SPECIFICATIONS							
ALCOHOL	14,5%	RESIDUAL SUGAR	1,67g/l	PH	3,21	TOTAL ACIDITY	6,07g/l

RECOGNITIONS		
DESCORCHADOS	92 pts	
JAMES SUCKLING	91 pts	
TIM ATKIN	91 pts	
LA CAV	91 pts	

SUGESTIONS	
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.