



CARTAGENA

SAUVIGNON BLANC BY CASA MARIN

VINTAGE	2015
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 8 years according to your personal taste.

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

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	2,59g/l	3,26	6,86g/l

RECOGNITIONS

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

SUGESTIONS

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.

