



Cartagena is the best-selling line of Casa Marín. In Chile and the world, it is recognized for its excellent quality-price rate. All wines have received over 90 points by Robert Parker and James Suckling. Varieties: Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah, and Pinot Noir.

Casa Marín is an exclusive winery located in the village of Lo Abarca, just 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season and an annual precipitation of 200 mm during the winter.

## GEWÜRZTRAMINER 2020

First found in the Italian Tyrol in the village of Tramin (or Tremeno) and nowadays known from Germany and Alsace, Gewurztraminer is another unknown variety for Chile. Just like with Riesling, Gewurztraminer belongs to an aromatic family of grape varieties. One only has to serve a glass of this wine, and a sweet perfume of white peach, rose petals and lychee will spread around the room. Our Gewurztraminer comes from flat terroirs dominated by clay soils.

### VINIFICATION.

Grapes are sorted manually, separating unwanted organic materials. It is cold macerated for 18 hours and then gently pressed for 3 hours. The juice ferments with some solids at 12-14 °C for 3 weeks.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	3,19g/l	3,12	6,48g/l

Service temperature:  
Ageing:

12°C  
Potential: Thanks to its low pH and high acidity, this wine has a great aging potential you can drink it young or leave it age up to 8 years.

Desde Cartagena se informa que los vientos del Océano Pacífico han llegado a los viñedos costeros impulsando la creación de vinos muy frescos, con notas minerales.