

CARTAGENA

Cartagena is the best-selling line of Casa Marín. In Chile and the world, it's recognized for its excellent value for money. 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 2022

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 must 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

These grapes are harvested during the 3rd week of March. Destemmed and slow pressed for 3 hours. The juice ferments at low temperature, leaving in contact with lees for 6 months. No acidity correction or enological touch-ups.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	1,9g/l	3,3	5,6g/l

Serving temperature: 10°C

Ageing potential: Thanks to its low Ph and high acidity this wine has a great ageing potential. You can drink it young or let it age up to 8 years.

