

CARTAGENA

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

It has a bright yellow hue, with white flowers aromas, ripe stone fruit and a subtle petroleum note. Its palate shows a gentle and juicy acidity.

RIESLING 2022

This German variety is not very known in Chile but has shown excellent results when produced in cool climates like Lo Abarca. The grapes harvested come from slopes of granitic soils. The wine is silky on the palate with a great body and refreshing acidity that balances the residual sugar. This off-dry style leaves the mouth salivate and invites you to have another glass.

VINIFICATION

Hand-selected grapes during the second week of March. The grapes undergo a whole cluster press for 3 hours. Fermented in stainless steel tanks at 12-14 ° C with commercial yeast for around 3 weeks. The wine stays with its lees for 6 months. No acidity correction and suitable for vegans

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	8,6g/l	3,06	7,4g/l

Service temperature:	10°C
Ageing 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 10 years.

Tim Atkin	90 pts
James Suckling	90 pts

