

CARTAGENA

Casa Marin's Cartagena line is renowned in Chile and worldwide for its exceptional value for money. All the wines in this line have received over 90 points from both Robert Parker and James Suckling. The line includes Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah, and Pinot Noir varieties.

SAUVIGNON BLANC 2023

Our Cartagena Sauvignon Blanc is produced using grapes from the highest blocks of our vineyard, which are directly exposed to the Pacific Ocean. The microclimate in this area is unique, as temperatures do not drop as much at night as in the lower areas of our vineyard, and they are not affected by frost. This results in a natural limitation of the vines, which produce no more than 5 to 6 tons per hectare. The soil is a mixture of clay, sand, and limestone.

VINIFICATION

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TASTING NOTES

Silver yellow color. Perfumed, herbal nose, white pepper, lime, chives, green leaves. In the mouth it is broader, juicy & citrusy.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13%	2,1g/l	3,3	6,4g/l

Serving temperature: 10°C

Ageing Potential: Thanks to its low pH and high acidity, this wine has great ageing potential. You can drink it young, or you can let it age for up to 8 years.

