



CARTAGENA

Garnacha/Syrah BY CASA MARIN



VINTAGE	2015
GRAPE VARIETY	69% Garnacha, 31% Syrah
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for aging up to 15 years according to your personal taste.

TASTING NOTES	
COLOR	Medium Purple-Ruby
NOSE	Complex aromas of ripe red berries, spices as anise, white pepper and black licorice in harmony with mocha and toasty aromas.
PALATE	This wine is fresh, long and silky with a purity that shows its minerality. The mouth presents a great front-to-back seamlessness, with fine continuity and a vibrant acidity.

VITICULTURE	
Age of the vines	4 years
Yield per hectare	6 tons per hectare
Soil	Marine deposits
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°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 during the last week of April and first week of May.

VINIFICATION	Grapes are manually sorted by hand, destemmed and crushed. Wine is fermented spontaneously at 24°C, with two pump-overs and 1 manual punch down per day. After fermentation, the wine undergoes a 3 week post-fermentation maceration. 100% of the wine is then transferred by gravity into the French Oak barrels for 18 months, no new oak is used. Batonage of the lees for three weeks, unfiltered.
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TECHNICAL SPECIFICATIONS				
ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY	
13,5%	1,94g/l	3,27	6.19g/l	

RECOGNITIONS	Tim Atkin 93 pts	James Suckling 90 pts
	Descorchados 94 pts	La Cav 92 pts
	Robert Parker 91 pts	

SUGGESTIONS	
Serving temperature	14°C.
Food pairing	Great with Patagonian lamb or any other type of lamb dishes. Furthermore, the high acidity of this red wine makes it good for any type of meat dish that is high in saltiness.