



CASA MARIN

SAUVIGNON GRIS ESTERO

VINTAGE	2015
GRAPE VARIETY	100% Sauvignon Gris
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for aging up to 10 years according to your personal taste.

TASTING NOTES

COLOR	Pale with a silvery, vibrant and youthful trim.
NOSE	Spicy floral aromas, ripe grapefruit and citrus notes are perceived. As the wine is oxygenated, notes of cardamom can be detected.
PALATE	The palate impresses its structure, marked by a sharp acidity that refreshes the palate. At first glance the wine is very mineral followed by a doomed, soft and silky feel. The is beautifully balanced, versatile and invited you to drink more than one glass.

VITICULTURE

Age of the vines	15 years
Yield per hectare	3,5 tons per hectare
Soil	Granite with sandy layers
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15° Celsius. during the warmest month of the growing season. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No precipitation is expected during the growing season.
Harvest Method	The grapes are picked during the last week of March, first week of April. The timing is very important for this variety, harvested the day before or the day after the perfect ripeness, will be reflected in the outcome of the wine.

VINIFICATION

The grapes are hand selected, separating them from unwanted green materials. Most is cold macerated for 18 hours and then gently pressed for 3 hours. The juice is then cooled to 5 degrees and raked from the lees. 50 % spontaneous fermentation at 15-18 ° C in French oak barrels 500LT, after fermentation the wine rests for seven months left. The other 50 % is fermented in stainless steel vats with commercial yeasts to bring freshness and aroma. Without addition of acids or clarification products.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	6,22g/l	3,35	6,59g/l

RECOGNITIONS

TIM ATKIN	93 pts
DESCORCHADOS	92 pts
JAMES SUCKLING	92 pts
ROBERT PARKER, WINE ADVOCATE	91+ pts

SUGESTIONS

Serving 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 let it age up to 10 years.
Food pairing	Oysters are a perfect match but throughout the years we have concluded that it is an amazing food pairing wine. Thanks to its full body, a bit of residual sugar, and fresh acidity, Sauvignon Gris can be paired with all kinds of dishes, especially fatty fish accompanied with flavorful sauces. Also excellent with Asian food and sweet-sour dishes. Try it and you will be amazed.

