



CASA MARÍN

Casa Marín is our premium line of fine wines. Considered one of the best cool climate wines in the country and the world with numerous international awards.

Casa Marín is an exclusive winery located in the town 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 rainfall of 200 mm during winter.

SAUVIGNON GRIS ESTEROS VINEYARD 2019

María Luz Marín fell in love with this variety when she tasted it in France, and since the first harvest in 2003, Casa Marín's Sauvignon Gris is the hidden treasure of her portfolio. It is one of those wines with the "WOW-EFECT" Once you try the Sauvignon Gris, it will mark you forever. This wine is a favorite of many chefs and sommeliers from around the world and appears on the menus of the best restaurants on the planet.

VINIFICACIÓN

The grapes are selected by hand, separating them from unwanted green materials. Most are cold macerated for 18 hours and then gently pressed for 3 hours. The wine ferments in stainless steel vats and then 100% of the mixture goes into a 5000lt foudre guard for 6 months. No addition of acids or clarification products.

ALCOHOL	AZÚCAR RESIDUAL	PH	ACIDEZ TOTAL
14%	4,12g/l	3,16	6,75g/l

Service temperature:	9 - 11°C
Aging 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 10-12 years.

Tim Atkin 93 pts

