



CASA MARIN

SAUVIGNON BLANC CIPRESES



VINTAGE	2016
GRAPE VARIETY	100% Sauvignon Blanc
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but it has a great aging potential.

TASTING NOTES

COLOR	Pale with some greenish tints.
NOSE	Extremely seductive, a mix between wet stone and freshly cut celery. Aromas of yellow peppers, passion fruit pie and delicate herbal notes.
PALATE	A fresh and balanced palate, with a pure acidity that makes your mouth water, persistent mineral flavors, lots of fruit, elegant.

VITICULTURE

Age of the vines	16 years
Yield per hectare	4,7 tons per hectare
Soil	Calcareous soil
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, vines are prone to spring and autumn frost. No rain during growing season, drip irrigation.
Harvest Method	Grapes are specially handpicked from 6 different small blocks according to their soil profile. We try to harvest when the berries are crunchy and not over ripe.

VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. The most is cold macerated for 24 hours then gently pressed for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments at 12-14°C for about 3 weeks in stainless steel vats. The wine remains with fine lees for a couple of months. No acid addition.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	1,8g/l	3,25	5,85g/l

RECOGNITIONS

DESCORCHADOS	96 pts
TIM ATKIN	94 pts
ROBERT PARKER WINE ADVOCATE	93 pts

SUGESTIONS

Serving temperature	Between 9°-11°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 8 years.
Food pairing	The fresh acidity and structure makes this wine very versatile. Delicious to enjoy on its own during a warm summer day or paired with fresh salads, goat cheese, and all kinds of seafood.