



# CASA MARIN

## SAUVIGNON GRIS ESTERO

VINTAGE	2017		
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.		
TASTING NOTES	COLOR	Straw yellow.	
	NOSE	Exotic aromas on the nose, you can find notes of grapefruit, Chilean papaya, yellow chili pepper and berry marmalade. After a few minutes, notes of candied lemon and a hint of caramel can be detected.	
	PALATE	The wine is very pleasant on the palate, the silky texture is well balanced with clean and elegant acidity, and a hint of salinity adds complexity. In the long aftertaste you can find a flavours of caramel.	
VITICULTURE			
Age of the vines	16 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; if harvested the day before or the day after the perfect ripeness, it will be reflected in the outcome of the wine.		
VINIFICATION			
The grapes are hand selected, separating them from unwanted green materials. The majority of the must is cold macerated for 18 hours and then gently pressed for 3 hours. The juice is then cooled to 5 degrees and racked from the lees. 50% spontaneous fermentation at 15-18 °C in French oak barrels 500lt. After fermentation, the wine rests with the lees for 6 months. The other 50% is fermented in stainless steel vats with commercial yeasts at a lower temperature. Without addition of acids or clarification products.			
TECHNICAL SPECIFICATIONS			
ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	4,17/l	3,21	6,45g/l
RECOGNITIONS		TIM ATKIN	92 pts
		DESCORCHADOS	94 pts
		ROBER PARKER	90 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 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.		

