



CASA MARIN

SAUVIGNON BLANC CIPRESES

VINTAGE	2015
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	Clear yellow color with green tinges.
NOSE	Extremely seductive, a mixture of stone fruits cocktail and green fruit aromas. Hints of green grass, green apple, citrus, nettle and herbal notes.
PALATE	The palate is fresh and broad, with a high acidity, saline tones, hints of citrus, herbaceous, balanced and good persistence showing a unique delicacy.

VITICULTURE

Age of the vines	15 years
Yield per hectare	5-6 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 7 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, 5% of the blend is aged in French oak. No acid addition.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	3,62g/l	3,27	5,85g/l

RECOGNITIONS

WINE & SPIRITS (USA)	95 pts - Top 100 best wines of the year
DECANTER	TOP 50 BEST WINES IN THE WORLD
MARCELO COPELLO	95 pts
DESCORCHADOS 2017	95 pts
JAMES SUCKLING	93 pts
LA CAV	91 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.

