



CASA MARIN

GEWURZTRAMINER CASONA



VINTAGE	2016
GRAPE VARIETY	100% Gewurztraminer
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for aging up to 6 years according to your personal taste.

TASTING NOTES

COLOR	Pale straw yellow
NOSE	The nose is fragrant with some floral character, notes are found in between a perfume of wild flowers, white pepper and ginger.
PALATE	The palate has a balanced notable volume, finishing with a touch of minerality and salinity.

VITICULTURE

Age of the vines	16 years
Yield per hectare	2 to 3 tons per hectare
Soil	Heavy clay soil
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.
Harvest Method	Grapes are handpicked during first week of April where we look for floral and spicy notes. Very clean fruit with beautiful ripeness and texture.

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 with some solids at 12-14°C with R2 yeast for 3 weeks. Batonage, lees steering, for 3 weeks. No acid or fining additions.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14,1%	2,47g/l	3,29	5,7g/l

RECOGNITIONS

DESCORCHADOS	93 pts
LA CAV	90 pts

SUGESTIONS

Serving temperature	10°C
Ageing potential	Drink young or age up to 6 years.
Food pairing	If you love Thai, Indian, and Arabic food, then this Gewurztraminer is the perfect match! Goes well with spicy dishes and all types of fish and seafood but can also be paired with a dessert like apple pie or apple strudel.