



CASA MARIN

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

Casa Marin is an exclusive winery located in the town of Lo Abarca, only 4kms from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season, and an annual rainfall of 200mm during winter.

GEWÜRZTRAMINER CASONA VINEYARD 2019

The age of the Casona vineyards is 19 years. The grapes are harvested manually during the first week of April, from the best blocks of our vineyards. Because of poor soils of limestone and granite and the cold winds of the Humboldt current, average yields are maximum 4.000kg / ha (25hl / ha). The wines are known for their elegant acidity, pure minerality and beautiful balance.

VINIFICATION

The grapes are selected by hand, separating unwanted organic materials. Cold maceration for 12 hours is followed by a 3-hour soft press. The wine ferments with the fine lees at 12 ° -14 ° C with R3 yeast for 3 weeks. 100% of the blend was in French oak barrels for 2 months. No new barrel was used. There was no acidity correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	2,84g/l	3,8	5,03g/l

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 10-12 years.

Descorchados	92 pts
Tim Atkin	91 pts

