



CASA MARIN

SYRAH LITORAL



VINTAGE	2013
GRAPE VARIETY	100% Syrah
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for ageing up to 10 years according to your personal taste.

TASTING NOTES For the Syrah Lovers, this Syrah is probably the unexpected version of a Chilean Syrah. This is the perfect reflection of the terroir of Lo Abarca, a cool climate Syrah.

COLOR Purple-red with intense violet tones.

NOSE The nose is sweet and spicy at the same time, shows subtle aromas of balsamic and floral notes such as lavender and violets.

PALATE The palate is clean and pure with a medium, mineral and shifting texture, an intense and sharp acidity with flavors of blueberries and olives.

VITICULTURE

Age of the vines 4 years

Yield per hectare 4 tons per hectare

Soil Chalk

Climate Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cool mornings and cloudy days are normal, morning fogs and frosts occur in spring and early summer. No rain during growing season.

Harvest Method Grapes are handpicked during the first two weeks of May.

VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. No crushing, just de-stemming. No cold maceration. Spontaneous fermentation at 20 - 25°C which lasted 10 days. Three punch downs per day by hand and daily pump-overs. 3-week post fermentation maceration in stainless steel vats before transferring the wine in to French oak barrels where it will sit for 16 months. No new Oak has been used, mostly second use or older. No filtration, acid addition or fining products.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	2,73g/l	2,82	8,66g/l

RECOGNITIONS

DESCORCHADOS	96 pts – Best of San Antonio
TIM ATKIN	93 pts

SUGESTIONS

Serving temperature 15-16°C

Ageing potential Due to its low pH and high acidity this wine has great aging potential. To drink between 2 and 10 years.

Food pairing Great with raw ham (serrano or Parma), lamb or any other type of red meat. Furthermore, the high acidity of this red wine makes it good with any type of meat dish that is high in saltiness.