



# CASA MARIN

## SAUVIGNON BLANC CIPRESES

VINTAGE	2018
GRAPE VARIETY	100% Sauvignon Blanc, clone Davis 1
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	Freshly cut celery, wet stones, jalapeño marmalade, grapefruit, white fruit salad and a hint of subtle lemon. Very elegant and with great personality.
	PALATE	Great attack. The palate is fresh and silky at the same time. Flavors of exotic fruits and citrus, brilliant acidity that brings the fruit to the end. It has a pure minerality that makes salivate, the wine ends with a long and fine persistence. Very elegant and complex style.

VITICULTURE	
Age of the vines	18 years
Yield per hectare	6,3 tons per hectare
Soil	Calcareous soil
Climate	Coastal climate, 4 km 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 first weeks 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. We try to harvest when the berries are crunchy and not over ripe.
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VINIFICATION	
The grapes are hand selected, separating them from unwanted green materials. Then the must is cold macerated for 24 hours and then gently pressed for 3 hours. The juice is then cooled to 5 degrees and racked from the lees.	
Fermentation occurs at 9-12° C in Stainless steel tanks. After fermentation, the wine rests with the fine lees for 2 months. Without addition of acids or clarification products. It does not have barrel contact.	

TECHNICAL SPECIFICATIONS				
ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY	
14%	3,09/l	3,36	6,02g/l	

RECOGNITIONS	Tim Atkin	94 pts
	LA CAV	93 pts
	Descorchados	95 pts

SUGESTIONS	
Serving temperature	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.

