



CASA MARIN

RIESLING MIRAMAR



VINTAGE	2016
GRAPE VARIETY	100% Riesling
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for ageing up to 15 years according to your personal taste.

TASTING NOTES

COLOR	Pale to straw yellow.
NOSE	The nose is sweet and floral with fresh cut of cherimoya, apricots and pineapple.
PALATE	The palate is juicy, fresh and subtle, clean acidity and stunning minerality.

VITICULTURE

Age of the vines	16 years
Yield per hectare	5 tons per hectare
Soil	Granite.
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season.
Harvest Method	Grapes are handpicked during the second and third week of April looking for crunchy berries with a great acidity. Due to many days of morning fogs and low temperatures in April some bunches were affected by noble rot (botrytis).

VINIFICATION

Grapes are sorted by hand allowing a small percentage of botrytis cinerea, leaving behind unwanted green materials. Whole bunch pressed gently for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments at 12°C with Anchor yeast for 2.5 weeks. Wine is fermented to dryness. No acid addition or fining products.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13%	2,99g/l	3,05	6,49g/l

RECOGNITIONS

LA CAV	93 pts – First place other white varieties
JAMES SUCKLING	90 pts
TIM ATKIN	91 pts

SUGESTIONS

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 15 years.
Food pairing	Excellent as an aperitif with a delicious fresh ceviche or any type of seafood. Furthermore, it is the best friend for spicy food, like for example a delicious Thai Curry.
