



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 Marín is an exclusive winery located in the village of Lo Abarca, just 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season and an annual precipitation of 200 mm during the winter.

RIESLING MIRAMAR VINEYARD 2022

"Miramar", refers to an area of steep hills within our vineyard overlooking the Pacific Ocean. The soils consist mainly of limestone and granite. It's here that our Riesling Miramar is produced. This is a perfect wine to be aged thank to its natural high acidity. This dry Riesling is juicy and fresh with hints of caramelized apricots that balance the minerality and nature acidity.

VINIFICATION

The grapes are sorted by hand the 3rd week of March, leaving a small percentage of botrytis cinerea. 30% of whole bunch, 70% destemmed and crushed, without maceration. The wine is fermented at 12°C with commercial yeast in stainless steel tanks, leaving in contact with lees for 6 months. No acidity correction or enological touch-ups.

ALCOHOL RESIDUAL SUGAR PH TOTAL ACIDITY 12,5% 4,7g/l 3,0 8,00g/l

Serving temperature: 10°c

Ageing potential: Thanks to its low Ph and high

acidity this wine has a great ageing potential. You can drink it young or

let it age up to 8 years.

