

RIESLING MIRAMAR VINEYARD 2023

ELEGANT - DRY - MINERAL - ACIDIC - BALANCED - COLD CLIMATE - AGE-WORTHY



CASA MARIN

D.O. LO ABARCA, CHILE

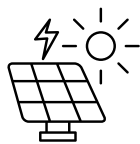
D.O. LO ABARCA

Founded by Maria Luz Marin, Chile's first female winemaker, D.O. Lo Abarca is an exclusive **Monopol** of Viña Casa Marin, and since 2018 has been considered as one of Chile's **Crus**. At only 4km from the cool pacific ocean, D.O. Lo Abarca has an average ripening temperature of **13.7°C** and a max of **1100 GDD**. D.O. Lo Abarca is a **mosaic of vineyards**, with slopes from 6% to 35% facing all directions, diverse soils—Limestone, Clay Loam, Granite, Sand, and Ancient Volcanic spanning elevations from 35m to 285m. As a result, the **37ha** vineyard is divided in **57 blocks**, creating a unique and diverse terroir. The naturally low yields of **4,000 kg/ha (25 hl/ha)** result in wines with great concentration, high natural acidity, and exceptional quality.

VITICULTURE

- 19 year old plots on calcareous bedrock with limestone and granitic topsoil
- Low yields (26hl/ha)
- Hand harvested and sorted in the last week of March
- Average daytime maximum of 20°C and nighttime minimum of 8°C during ripening
- Sustainable vineyard management

100%
RENEWABLE
ENERGY



100%
Vegan



VINIFICATION

- Gentle whole cluster press
- No maceration
- Fermented in stainless steel at 7-12°C
- Long slow fermentation took place on the fine lees
- Low intervention winemaking, no acid adjustment, no chaptalization, no fining. Just juice.

Alcohol 12% - Residual sugar 6.1g/l - pH 3.0 - Total acidity 8.3g/l

TASTING NOTE

In a perfectly balanced and dry style, the 2023 Miramar Riesling showcases refreshing natural acidity and impressive minerality. It presents fragrances of lemon, orange blossom, apples, lees, and mandarin, leading to a palate of subtly sweet sherbet notes and caramelized apricot. The texture is both refined and precise, highlighting the distinct Lo Abarca minerality and acidity. With its aromatic, mineral-driven, and acidic profile, this wine will age gracefully, providing enjoyment now and the promise of long-term maturation.

WHAT THE CRITICS SAY

Tim Atkin: 94 pts

