



CASA MARIN

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 Marin is an exclusive winery located in the town of Lo Abarca, only 4kms from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season, and an annual rainfall of 200mm during winter.

SAUVIGNON BLANC CIPRESSES VINEYARD 2022

The age of the vines of Cipresses vineyards are 22 years. The grapes are manual harvested during the first week of April, from the best blocks of our vineyards. Due to the poor limestone and granite soils and cool winds from the Humboldt Current, the average yields are max. 4.000kg/ha (25hl / ha). The wines are known for its elegant acidity, pure minerality and beautiful balance.

VINIFICATION

The harvest took place the first week of April. The grapes are selected by hand, separating them from unwanted green materials. It went through a slow pressing and then 2/3 of the juice was drained to go directly to fermentation and the remaining 1/3 was cold macerated for 3 days. Fermentation occurs between 9-12 ° C in stainless steel tanks. A percentage of this Sauvignon Blanc is aged in barrels. No addition of acids or clarification products.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	1,5g/l	3,1	7,6g/l

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 10-12 years.

