



CASA MARIN

Casa Marin Icons is our ultra-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.

SYRAH MIRAMAR VINEYARD 2012

This Syrah is probably the best expression of our homeland. This is a Syrah coming from a true cool climate. Due to the low temperatures and the coastal mists, the Syrah in Lo Abarca has difficulties for maturation, which translates a wine with a low alcohol content and high acidity. For Syrah lovers, this is probably a somewhat unexpected version and would rather fit in the category of Northern Rhone. This wine is the perfect reflection of Lo Abarca's terroir.

VINIFICATION

Grapes are selected manually by separating unwanted organic materials (leaves and rot). Afterwards the grapes are destemmed and pass through a second grain selection. The wine starts a spontaneous fermentation at 20-25 ° C for 10 days, with one manual punch down per day, plus one daily pump over. The wine is macerated post-fermentation for 5 weeks, before being transferred to French oak barrels where it stays for 24 months. 35% are new barrels and 65% barrels of the second to fourth use. There is no filtration or acidity correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	1,54g/l	3,23	6,54g/l

Serving temperature:	13-15°C
Ageing potential:	Thanks to its low pH and high acidity, this wine has a great aging potential. You can drink it young or leave it age up to 20 years.

Descorchados	95 pts
Tim Atkin	93 pts

