

VIÑEDOS LO ABARCA



The cold breeze of the Pacific Ocean that influences the Terroir of Lo Abarca has changed the perception regarding Chilean wine. From this primeval land arises Viñedos Lo Abarca, the youngest line of fine wines created by Felipe Marín, son of María Luz Marín and winemaker of Viña Casa Marín. The wines are produced from the grapes of: "Tierras Blancas" (for their soils composed of 100% limestones and marine deposits).

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.

GARNACHA Nº 4 2018

The cold breeze of the Pacific Sea that influences this wine region has changed the perception of Chilean wine. From this exquisite land arises Viñedos Lo Abarca. The Garnacha comes from a new vineyard, planted in 2011, and because of the low temperatures, cold nights and few hours of sun by the coastal trough, this wine is an expression of an assembly of the North Rhone. The vineyards are planted on a steep slope facing north.

VINIFICATION

This fruit comes from a young vineyard with calcareous soils. The harvest is done at the end of April, the fruit is selected by hand, allowing healthy clusters and free of green materials to destemmed. Fermentation is carried out with selected yeasts at no more than 24 degrees. Two to three gentle punch downs are made per day giving way to a couple of traces at the end of the fermentation. Only 25% of the blend passes through new French oak, the rest of the mixture remains in stainless steel with its fine lees. The wine is bottled unfiltered.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	1,54g/l	3,53	5,32g/l

Service temperature: 14°C
Aging 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 8 years.

Descorchados	95 pts
Wine Advocate	92 pts