

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 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 14oC in the growing season and an annual precipitation of 200 mm during the winter.

P E T N A T
N ° 5 2 0 2 1

The cold sea breeze that influences this wine region, together with the peculiar and extreme expression of our terroir, provide unique characteristics to our wines. From this exquisite land arises Viñedos Lo Abarca. This ancestral method sparkling wine is a unique wine, where its origins go back to the history of wine, where the first fermentation in the bottle generates delicate, smooth, and soft natural bubbles. This ancestral wine has not been filtered, does not contain sulfites and is 100% natural. Where its cloudy pink color stands out.

VINIFICATION

This fruit comes from a young vineyard with calcareous soils. The fruit is selected by hand and the whole cluster goes to the press where only the must from the first drain is used. Fermentation takes place at low temperature, in stainless steel tanks. Before drying, the must is transferred to a bottle where it is closed with a crown cap and its fermentation ends to create the bubble. Ancestral method, unfiltered, without the addition of sulfites or added sugar. Only 300 bottles were produced.

ALCOHOL
11,5%

Service temperature: 6° to 8° C°
Aging potential: For immediately drinking

Descorchados 93 pts