

CARTAGENA

Cartagena is the best-selling line of Casa Marín. In Chile and the world, it is recognized for its excellent value for money. All wines have received over 90 points by Robert Parker and James Suckling. Varieties: Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah and Pinot Noir.

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.

RIESLING 2018

This German variety is not well known in Chile, but has shown excellent results when produced in cold climates. In our vineyards 60% of the grapes harvested come from slopes of granitic soils, the other 40% come from sandy soils located in the lowest areas of the vineyard. Of a silky palate with a large volume and refreshing acidity, which leaves the mouth salivate. A wine that invites you to have another glass.

VINIFICATION

The grapes are selected by hand, separating them from unwanted green materials. Soft pressing the whole cluster for 3 hours. Then the wort is cooled to 5 degrees and removed from the lees. The wine ferments with some solids at 12-14 ° C with commercial yeast for 3 weeks. Fermentation stops naturally to balance the ratio of sugar and acidity. The wine does not pass through oak barrels. No acidity correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	13,45g/l	2,83	8g/l

Service temperature:

10°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 10 years.

