

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.

COASTAL RED 2016

Syrah and Grenache come from a new vineyard "tierras blancas", planted in 2011 in the very valley of Lo Abarca. The vineyards are planted on a steep, north-facing hillside. This wine is the first harvest of Grenache. The vineyards are in a maritime climate because of the proximity of the sea. In addition, they are planted in 100% calcareous soils with marine deposits.

VINIFICATION

Fruits were selected upon arrival at the winery, destemmed and crushed. Grenache and Syrah were co-fermented without the use of commercial yeasts. There are 2 punch downs a day. Once the fermentation is finished, maceration post-fermentation is carried out for a week. The wine is transferred in used barrels where it remained for 18 months with the fine lees. Blend is composed of 72% Syrah and 28% Grenache.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	1,59g/l	3,27	6g/l

Service temperature:	14 ° 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.

Decanter	94 pts
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