

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 2021

This German variety is not very known in Chile but has shown excellent results when produced in cool climates like Lo Abarca. The grapes harvested come from slopes of granitic soils. The wine is silky on the palate with a great body and refreshing acidity that balances the residual sugar. This off-dry style leaves the mouth salivate and invites you to have another glass.

VINIFICATION

- Hand-selected grapes during the first week of April.
- Cluster goes through a destemming process to later go to a pressing for 3 hours.
- Fermented with some solids at 12-14 ° C with commercial yeast for around 3 weeks.
- Pump over during the fermentation to have contact between the lees and juice.
- Fermentation is interrupted by cooling down the wine to naturally balance the sugar and acidity ratio.
- No acidity correction
- Suitable for vegans

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	11,20g/l	2,94	8,49g/l

Service temperature:
Ageing potential:

10°C
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.

