



Casa Marin is our premium line of fine wines. Considered among the best cool climate wines in the country and in the world with numerous international awards.

Casa Marin is an exclusive winery located in the town of Lo Abarca, only 4kms from the Pacific Ocean. This microclimate has an average temperature of 14°c in the growing season, and an annual rainfall of 200mm during winter.

## RIESLING

## M I R A M A R V I N E Y A R D 2 0 2 1

"Miramar" refers to an area of steep hills within our vineyard overlooking the Pacific Ocean. The soils consist mainly of limestone and granite. It is here that our Riesling Miramar is produced. This is a perfect wine to be aged thanks to its natural high acidity. This dry Riesling is juicy and fresh with hints of caramelized apricots that balance the minerality and natural acidity.

## VINIFICATION

The grapes are sorted by hand the first week of April, leaving a small percentage of botrytis cinerea. The grapes are whole bunch pressed gently for 3 hours. The juice is cooled to 5 degrees and then separated from the lees. It is fermented at 12 ° C with commercial yeasts for 3-4 weeks. No acidity correction or oenological touch-ups.

ALCOHOL	<b>RESIDUAL SUGAR</b>	PH	TOTAL ACIDITY
12,5%	4,32g/l	2,96	8,85g/l

Serving 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 let it age up to 8 years.

