

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 Viña 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 14°C in the growing season and an annual precipitation of 200 mm during the winter.

SAUVIGNON BLANC N° 2 2018

This limited-edition Sauvignon Blanc bottle is fermented 100% in French oak, resulting in a wine with a good body, but maintaining the minerality and elegance for which Casa Marín is known.

VINIFICATION

This fruit comes from our young vineyard "Tierras Blancas" with its calcareous soils. The harvest is carried out during the third week of March and the fruit is selected by hand. The grapes go directly to the press where a gentle press for 3 hours is carried out. Cold maceration of 1 day and fermentation with selected yeast at room temperature. The wine is stored for 12 months with its fine lees in French barrels. No acidity correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13%	1,94g/l	3,18	6,96g/l

Service Temperature:	11°C
Aging Potential g:	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 8 years.

Concours Mondial du Sauvignon Descorchados	Gold Medal 93 pts
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