

CARTAGENA

Casa Marin's Cartagena line is renowned in Chile and worldwide for its exceptional value for money. All the wines in this line have received over 90 points from both Robert Parker and James Suckling. The line includes Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah, and Pinot Noir varieties.

RIESLING 2023

This German grape variety is not widely recognised in Chile, but it has demonstrated excellent results when cultivated in cold climates. The grapes are grown in calcareous soils, with marine deposits, resulting in a silky, full-bodied palate with refreshing acidity. This wine is so inviting that you'll want another glass.

VINIFICATION

The grapes are hand-harvested in the first week of April. Half of the fruit is pressed whole, while the other half is destemmed and then pressed. The fermentation takes place at a low temperature in 100% stainless steel. Fermentation is stopped before the must is completely dry, and no acidity correction is made. This wine is suitable for vegans.

TASTING NOTES

The wine has a bright yellow colour and aromas of white flowers and ripe stone fruit, with a subtle note of petroleum. It has a soft and juicy acidity.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
12%	7,4g/l	3,1	7,3g/l

Serving temperature: 10°C

Aging potential: Thanks to its low pH and high acidity, this wine has great ageing potential. You can drink it young, or you can let it age for up to 8 years.

