

## CASA MARIN



### Casa Marin Cartagena Riesling 2020
















**\$19.30**

\* Suggested retail price



**CASA MARIN**  
D.O. LO ABARCA, CHILE

 Sustainable  Vegan

	Product code	14797145
	Licensee price	\$16.77
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Chile
	Regulated designation	Denominación de Origen (DO)
	Region	Aconcagua
	Appellation	Lo Abarca
	Varietal(s)	Riesling 100 %
	Alcohol percentage	12%
	Colour	White
	Sugar content	13.5
	Closure type	Metal screw cap

#### ABOUT THIS WINERY

Casa Marin's story began with its founder, owner, and winemaker, María Luz Marin's dream. Nothing describes this winery better than the story of a woman who persevered to create fine and exclusive wines. In 2000, against advice from colleagues and experts, she decided to establish her winery in Lo Abarca, a small town in the San Antonio Valley.

#### TASTING NOTES

The wine is silky on the palate with great body and refreshing acidity that balances the residual sugar. This off-dry style leaves the mouth salivating and invites you to have another drink. This aromatic wine can be served as an aperitif with a delicious fresh ceviche or any type of seafood. In addition, it is the best friend of spicy dishes, such as a delicious Thai curry.

#### PRODUCT NOTES

Casa Marin is located in Lo Abarca, 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C during the growing season and an annual precipitation of 200 mm during the winter. Riesling is not widely known in Chile but has shown great results when produced in cool climates like Lo Abarca.

#### PRODUCTION NOTES

Hand selected grapes. Whole bunch pressed and settled on lees. Fermentation at 12-14°C with commercial yeast for 3 weeks. Fermentation is interrupted by cooling the wine to naturally balance the sugar/acidity ratio. Suitable for vegans. Stainless steel breeding.

