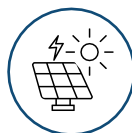


Sauvignon Blanc Cipreses Vineyard 2025

BRIGHT - FOCUSED - MINERAL - COOL CLIMATE - COLLECTIBLE

VINICULTURE

- 25-year-old blocks on a limestone bedrock with calcareous and granitic soils. Low yields (25hl/ha).
- Slow ripening, hand-harvested and sorted on the selection table from mid-March to early April. To build layers of complexity and freshness in the final blend.
- Daytime average high of 20°C and nighttime low of 8°C during ripening.
- Sustainable vineyard management.



100%
RENEWABLE
ENERGY



100%
VEGAN



PREMIADOS
POR
NATURALEZA



REVIEW

96 pts La Cav
94 pts Descorchados

★ ★ ★

VINIFICATION

- Direct pressing, destemming, and final pressing.
- The must is drained for fermentation.
- Short and cold macerations of 18 hours and other longer macerations.
- Fermented in stainless steel for 3 weeks at 09-12°C.
- 30% of the blend is aged in neutral barrels for 4 months.
- Low intervention, no acidity adjustment, no chaptalization.

Alcohol 13,5% - Residual sugar 1,59g/l
pH 3,01 - Total acidity 7,8g/l.



TASTING NOTES

Bright and aromatic, Casa Marin 2025 Sauvignon Blanc 'Cipreses' showcases predominant aromas of white fruit, ripe mango, and fresh herbs. On the palate, it is silky and smooth, with citrus acidity and notes of passion fruit and a touch of minerality, leading to a refreshing and vibrant finish. It has a cellar potential of at least 12-15 years

CASA MARIN

D.O. LO ABARCA, CHILE