

CARTAGENA SAUVIGNON BLANC 2025

AROMATIC - FRESH - ZESTY - HERBAL - CITRUSY - COOL CLIMATE - MINERAL



REVIEW

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VITICULTURE

- Coastal climate, 4 km from the Pacific Ocean, with average temperatures of 16°C. In summer, temperatures do not exceed 27°C.
- Morning fog and frosts occur in spring and early summer. No rain during the growing season.
- Hand harvested and sorted during the second week of March.
- Nighttime temperatures of 13°C.



100%
RENEWABLE
ENERGY



100%
VEGAN



PREMIADOS
POR
NATURALEZA

VINIFICATION

- Hand-selected clusters.
- Destemming and gentle crushing.
- Pre-fermentation maceration for 12 hours.
- Gentle pressing.
- Alcoholic fermentation at low temperatures in stainless steel tanks.
- Aging on fine lees in stainless steel for a couple of months, to enhance body and complexity on the palate.

Alcohol 12,5% - Residual sugar 1,8g/l
pH 3,2 - Total acidity 6,8g/l.



TASTING NOTES

A fresh and vibrant Sauvignon Blanc with a distinct coastal character. It stands out for its aromatic purity, natural acidity, and a clean, lingering finish. It can be enjoyed young or aged for up to 8 years.

CASA MARIN

D.O. LO ABARCA, CHILE