



Casa Marin, Sauvignon Blanc, Cipreses Vineyard, San Antonio Valley, Chile, 2022

Producer Profile

When the first vintage of the Sauvignon Blanc was released, it was heralded by Parker as the best white wine made in South America. A moment of great satisfaction for Maria Luz Marin who had to fight to be allowed to plant her vineyards in Lo Abarca, only 5km from the sea.

This is a lady who doesn't take 'no' for an answer and has a career littered with great achievements and numerous firsts. Maria Luz's vision and determination to coax world class wines from these coastal vineyards has proved Chile is capable of producing wine that can take on the world's best.

Viticulture

The vines are around 14 years old yielding 4 tons per ha. Chalk and granite soils and a coastal climate due the proximity to the ocean which is only 4 km away. Average temperatures of 15°C. In summer temperatures are not higher than 27°C. Morning fogs and frosts occur in spring and early summer. No rain falls during the growing season. Grapes are specially handpicked from 7 different small blocks according to their soil profile. They try to harvest when the berries are crunchy and not too ripe.

Winemaking

Grapes are manually sorted by hand. The must is cold macerated for 24 hours then gently pressed for 3 hours. The juice is chilled down to 5 degrees and then racked off the lees. It ferments at 12-14°C with yeast for 3 weeks in stainless steel vats.

Tasting Note

Specific block vineyard. Small proportion is barrel fermented which aids the textural and mouth feel. Saline and Elegant. Notes of ocean breeze with elegant fragrances of slightly candied citrus, rhubarb and pink grapefruits and hints of green peppers in which the minerality is a highlight. On the palate it is saline and juicy at the same time with a clear and elegant acidity which continues together with the long finish of this wine. This is a great example of a seductive and fine wine that can be enjoyed for drinking now, or in a few more years.

Food Matching

Niçoise salad, seafood, peppery goat's cheese with sun dried tomatoes salad, spring tabbouleh.

Awards



Technical Details

Varieties:

Sauvignon Blanc 100%

ABV: 13.5%

Closure: Screw cap

Colour: White

Oak Ageing

No oak ageing



Product code: 2458



Style: Still wine

Case Size: 6 x 75cl

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