

## Casa Marin

Casa Marin Cartagena Sauvignon Blanc is a fresh and vibrant expression of Sauvignon Blanc from Chile's cool-climate San Antonio Valley . It showcases bright citrus and tropical fruit flavors balanced by a crisp, saline finish.



# Cartagena Sauvignon Blanc 2024

San Antonio, Chile

## Region and Vineyards

The **San Antonio Valley**, located just **4 kilometers from the Pacific Ocean**, is renowned for its maritime climate, which brings cool breezes and moderate temperatures. This wine is crafted from the **highest blocks of Casa Marin's vineyard**, where the vines enjoy direct exposure to the ocean. This results in **warmer night temperatures**, protecting the grapes from frost and ensuring slow, even ripening.

The soil in this vineyard consists of **loam**, a mix of clay, sand, and limestone, which enhances the wine's minerality and structure. Yields are naturally low, at **5–6 tons per hectare**, allowing for concentrated fruit with exceptional aromatic intensity.

### Winemaking

**Casa Marin Cartagena Sauvignon Blanc** is a precise and elegant wine, blending **85% Sauvignon Blanc and 15% Sauvignon Gris**. The grapes were hand-harvested in the **first week of April**, carefully selected to remove any green material, and then destemmed and pressed.

Unlike traditional methods, this wine did not undergo cold maceration. The two varietals were fermented separately in **stainless steel tanks** to preserve their freshness and distinct characteristics. The blend was then crafted before bottling, with no acidity correction applied, showcasing the wine's natural vibrancy.

## **Tasting Notes**

- **Color**: Pale straw with green highlights.
- **Aroma**: Aromas of **lime zest**, **grapefruit**, and tropical fruits, with a subtle saline note.
- **Palate**: Crisp and refreshing, with flavors of **passionfruit**, **green apple**, and a hint of minerality. A lively acidity leads to a clean, saline finish.



Alcohol :13,50 % Composition: 85% Sauvignon Blanc, 15% Sauvignon Gris







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### Did You Know?

The **Cartagena range** is Casa Marin's best-selling line, celebrated for its **exceptional quality-to-price ratio**. Every wine in this collection has earned over **90 points** from top critics like Robert Parker and James Suckling.

### Wine Pairing Ideas

- **Oysters with mignonette sauce**: The wine's saline notes and vibrant acidity complement the briny freshness of the oysters.
- **Ceviche with lime and cilantro**: Its citrus-driven profile mirrors the zesty flavors of the dish while cutting through its richness.
- **Goat cheese tart with caramelized onions**: The wine's acidity balances the creaminess of the cheese and the sweetness of the onions.
- **Grilled asparagus with lemon zest**: Its bright flavors enhance the earthy and citrusy elements of this vegetarian dish.

# 2 olianos

#### Robert Parker (RP): 92 Points (2020)

The 2020 Cartagena Sauvignon Blanc is pure, sharp and varietal, reflecting the mineral and high acidity house style, produced with grapes from the higher-altitude plots of their vineyards on clay, sand and limestone soils. It has moderate alcohol, but they used a gentle clone that delivers subtle wines with a silky texture. It fermented and matured with the fine lees. It has focused and pungent flavors and great balance. Superb entry-level Sauvignon. 18,240 bottles produced. It was bottled in March 2021.



