



# Casa Marin



## Cartagena Sauvignon Blanc 2022

San Antonio, Chile

Our Cartagena Sauvignon Blanc is made from grapes that grow along the higher vineyard flats with direct exposure to the Pacific Ocean. These locations do not experience steep temperature drops at night in comparison to the lower parts of the vineyard where we experience frosts, creating a special microclimate which allows the vines to produce good natural yields between 5 and 6 tons per hectare. The soil consists mainly of loam (an equal mix of silt, clay, and sand) and grapes are generally harvested during the last week of March. This French 242 clone yields a friendly, rich, and full-bodied Sauvignon Blanc with a lovely texture, notes of peaches and sliced apple combined with fresh bell pepper and asparagus. The fresh acidity and salinity of the Pacific Ocean results in a complex and balanced wine.

**Food Pairing:** The fresh acidity and structure makes this wine very versatile. Delicious to enjoy on its own during a warm summer day or paired with fresh salads, goat cheese, and all kinds of seafood.



Alcohol :13,50 %

Composition: 85% Sauvignon  
Blanc, 15% Sauvignon Gris



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**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.*



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