



# Casa Marin

Casa Marin Sauvignon Blanc Cipreses Vineyard is a remarkable cool-climate Sauvignon Blanc from the San Antonio Valley in Chile, grown just 4 kilometers from the Pacific Ocean. It combines vibrancy, minerality, and elegance, representing one of Chile's finest white wines.



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Alcohol :13,50 %

Composition: 100% Sauvignon Blanc

## Sauvignon Blanc Cipreses Vineyard 2024

San Antonio, Chile

### Region and Vineyards

The **San Antonio Valley**, one of Chile's most renowned cool-climate regions, lies near the Pacific Ocean, where the **Cipreses Vineyard** benefits from its unique terroir. The vineyard's proximity to the ocean, at only **4 kilometers**, ensures a consistently mild climate with average temperatures of **15 °C**, and summer highs rarely exceeding **27 °C**. These conditions are ideal for producing Sauvignon Blanc with aromatic intensity and vibrant acidity.

The vineyard soils are a blend of **chalk and granite**, which contribute to the wine's pronounced minerality. The vines, now **14 years old**, yield an average of 4 tons per hectare, with handpicked grapes sourced from **seven distinct blocks**, each reflecting subtle soil variations. Harvesting is done when the berries are firm and crunchy, ensuring optimal freshness and acidity.

### Winemaking

The winemaking process for **Cipreses Vineyard Sauvignon Blanc** emphasizes precision and respect for the fruit. Grapes are **hand-sorted** before undergoing a **cold maceration** for 24 hours to extract delicate aromas. They are then gently pressed over three hours, and the juice is chilled to **5 °C** to settle before fermentation.

Fermentation occurs in **stainless steel vats** at a controlled temperature of **12-14 °C** over three weeks. A small portion is barrel-fermented to enhance texture and mouthfeel, while the rest remains unoaked, allowing the vibrant fruit and coastal character to shine.

### Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Expressive notes of **candied citrus**, **rhubarb**, and **pink grapefruit**, with subtle hints of **green pepper** and a distinctive saline quality.
- **Palate:** Juicy and saline, with crisp acidity and an elegant, long finish where minerality plays a starring role.



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## Did You Know?

When Maria Luz Marin released the first vintage of this wine, it was hailed by **Robert Parker** as the **best white wine made in South America**, establishing Casa Marin as a trailblazer in Chilean viticulture.

## Wine Pairing Ideas

- **Niçoise salad:** The saline and citrus notes of the wine elevate the flavors of the fresh tuna, olives, and capers.
- **Grilled sea bass with lemon butter:** The wine's minerality and acidity balance the richness of the butter sauce.
- **Peppery goat's cheese salad with sun-dried tomatoes:** Its green pepper and citrus nuances complement the tangy and savory elements of the dish.
- **Spring tabbouleh:** The vibrant acidity and herbal undertones pair beautifully with the fresh parsley, mint, and lemon in this light dish.



### Vinous (Antonio Galloni) (VN) : 94 Points (2022)

*The 2022 Sauvignon Blanc from Lo Abarca, San Antonio, hails from Los Cipreses Vineyards, planted in granite soils over a layer of calcium carbonate. Yellow in the glass with a steely sheen. The intense, complex nose features notes of yellow pepper, rue, hints of grass and lime, followed by seaside aromas. Concentrated and fatty in the mouth, the taut, chalky palate achieve a tense balance quite unique in Chile. - Joaquín Hidalgo*



### Robert Parker (RP) : 95 Points (2021)

*The expressive, aromatic and intensely varietal 2021 Sauvignon Blanc Cipreses Vineyard comes from vines at four kilometers from the sea and has a strong sea influence, and the cool climate (in a cool year) gives the wine a salty twist. This fermented and matured with lees for a short while in stainless steel and was bottled early without adding acidity or being clarified. Yet the wine is clean and bright, pungent, with strong herbal notes. It has good ripeness, 13.5% alcohol and balancing acidity (7.88 grams). It reveals a refreshing palate, finishing dry and long. 25,000 bottles produced. It was bottled in July 2021.*



### Wines & Spirits (W&S) : 95 Points (2015)

*Maria Luz Marin and her son Felipe specialize in sauvignon blanc at their family estate in the remote coastal village of Lo Abarca. Cipreses is a steep hillside of granite and limestone facing directly west, exposed to the winds off the Pacific less than three miles away. The wine is infused with oceanic flavors, the saltiness of the air and the spiky green-herb scents of the surrounding coastal scrub. But mostly, there's fruit: bold tropical lime and cherimoya layered in ripeness and textural complexity. Pour it with roasted razor clams, or bring a bottle to the beach, for lobsters roasted with corn and potatoes in a sand pit this summer.*



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