



Casa Marin

Casa Marin Sauvignon Gris Estero Vineyard is a rare and exciting expression of Sauvignon Gris, grown in the cool coastal climate of Chile's San Antonio Valley. Its bold flavors and aromatic complexity make it a favorite among chefs and sommeliers worldwide.



CASA MARIN



Alcohol :14,50 %

Composition: 100% Sauvignon Gris

Sauvignon Gris Estero Vineyard 2022

San Antonio, Chile

Region and Vineyards

The **San Antonio Valley** is renowned for its proximity to the Pacific Ocean, creating an exceptional cool-climate environment for viticulture. The **Estero Vineyard**, located just **4 kilometers from the ocean**, enjoys moderate temperatures averaging **15 °C**, with summer highs rarely exceeding **28 °C**. The region's coastal influence brings morning fogs and cool breezes, which slow grape ripening and preserve vibrant acidity.

The vineyard's soils are a mix of **loam, clay, and volcanic deposits**, providing excellent drainage and imparting minerality to the wines. The vines, now **15 years old**, are meticulously managed to ensure optimal quality. The harvest takes place in **late March to early April**, with precise timing critical to capturing the perfect balance of ripeness and freshness.

Winemaking

Casa Marin Sauvignon Gris Estero Vineyard is crafted with precision to highlight the unique characteristics of the varietal. The fermentation begins with the addition of yeast in **stainless steel tanks**, preserving the vibrant fruit flavors and floral aromas.

Before fermentation is complete, the wine is transferred to **5,000-liter French oak barrels**, where it undergoes an aging period of **six months**. The use of older oak ensures subtle integration of woody and smoky notes without overpowering the fruit. This balanced approach enhances the wine's richness and complexity while retaining its crisp, fresh finish.

Tasting Notes

- **Color:** Pale gold with brilliant highlights.
- **Aroma:** Intense floral and spicy aromas, with hints of **pink grapefruit** and a delicate smoky touch from the French oak.
- **Palate:** Rich and mouth-filling, with flavors of fresh grape, asparagus, and floral undertones. A lively acidity ensures a crisp and impeccably clean finish.



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Did You Know?

Sauvignon Gris, also known in France as **Fié**, is a rare cousin of Sauvignon Blanc. Its fuller body and aromatic intensity make it a favorite among chefs and sommeliers, and Casa Marin is one of the few wineries in South America producing this distinctive varietal.

Wine Pairing Ideas

- **Spicy Singaporean lemon sole:** The wine's fresh acidity and smoky notes complement the spice and delicate flavors of the fish.
- **Prawn pad thai:** Its floral and citrus nuances balance the tangy, savory, and spicy elements of the dish.
- **Grilled asparagus with hollandaise sauce:** The asparagus flavors in the wine echo the vegetable's natural sweetness, while its crisp finish cuts through the richness of the sauce.
- **Falafels with tahini sauce:** The wine's vibrant acidity and floral notes elevate the herbal and nutty flavors of the falafels.



Robert Parker (RP) : **90 Points** (2017)

Slightly less expressive and with aromas of dry hay, the 2017 Sauvignon Gris Estero Vineyard has less aromas and a slightly rounder palate, with integrated acidity and tasty flavors. 6,000 bottles produced. It was bottled in November 2017.



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