SAUVIGNON BLANC





2009



🚺 100% Sauvignon Blanc

2.000 cases

Terroir

- ✓ Soil: calcareous, granitic
- ✓ Sun exposure: NW, W
- ✓ Altitude: 90m and 120m



13,5%



Pale straw, clear, bright, vibrant green hue on edge



Delicate touch of freshly mown grass, underneath riper fruits, white peach and floral notes.



Dry, crisp attack, lean, fresh acidity, lime and elderflower fruit followed up with firm minerality and peppery touch. Very long on the palate with a perfectly clean finish.



Seafood, salads and goat cheese.

<u>Awards</u>

Best Sauvignon Blanc in the World 2010:

- ✓ Concours Mondial du Sauvignon, Bordeaux
- ✓ Decanter International Trophy

Wine & Spirits: 93pts (09), 94pts (08, 06), 95pts (05,07)

Wine & Spirits: Top 100 wines in the world

(06, 07, 08, 09, 10)

Wine Advocate, Robert Parker: 91pts (08), 92pts (06)

Wine Spectator: 90pts (09) Wine New: 95pts (06)

International Wine Cellar: 90pts (08), 91pts (07) Decanter: Gold Medal (08), Silver Medal (07) Descorchados: Best SB from Chile (05,07,09)

95pts (07,05), 93pts (06, 08,09,10)

Technical Analysis

H VOL 750 ML

✓ pH: 3,19

✓ Total Acidity: 6,64q/l

CASA MARIN

Cipreses Vineyard

✓ Residual Sugar: 1,8g/l

General Characteristics

- ✓ Handpicked during the last week of March and first week of
- ✓ Skin contact for 1 to 2 days
- ✓ Fermentation at 12°C for 3 weeks
- Bottled in October

