








RIESLING

Miramar Vineyard

CASA MARIN
Pasión Pura

| | | | |
|--|---|---|--|
|  | 2009 |  100% Riesling | <u>Terroir</u> ✓ Soil: volcanic, granite, sand ✓ Sun exposure: NE, NS ✓ Altitude: 150m-250m |
| |  13,0%  Pale straw, clear and bright.  The nose shows a range of intense youthful aromas of lemon, and orange blossom.  The palate is impeccably clean, dry and refreshingly acidic. Astoundingly upfront flavours of pink grapefruit, sherbet and delightful floral notes. Finishes wonderfully fresh with excellent length.  Typical German food, semi-sweet sauces, pork meat and spicy food <u>Awards</u> Wine & Spirits: 91pts (08), 90pts (07) Wine Advocate, Robert Parker: 90 pts (08, 07) Wine Spectator: 89pts (08, 09) International Wine Cellar: 88+pts (08) Decanter: Bronze Medal (08), 4 stars (07) Sommelier Wine Awards: Gold medal (08) Descorchados: 91pts (09), 90pts (07) Vinos & Más: Gold medal | | |
| <u>Technical Analysis</u> ✓ pH: 2,84 ✓ Total Acidity: 8,12g/l ✓ Residual Sugar: 2,84g/l | <u>General Characteristics</u> ✓ Handpicked during the second and third week of April ✓ Directly pressed with complete bunch ✓ Fermentation at 12°C for 3 to 4 weeks ✓ Bottled in January 2010 | | |