

ALBAMAR

Cool Climate Wines from the Casablanca Valley



Albamar winery is located deep within the Casablanca Valley, the area often referred to as “Chile’s Burgundy.” This cool climate vineyard near the coast is comprised of over 129 contiguous hectares and provides a long, warm growing season with cool nights to develop excellent fruit acidity. Owned by the Martin Weinstein family, the Albamar winery specializes in Burgundian climate varieties, producing wines that are crisp, clean and complex. The name Albamar pays homage to the Casablanca Valley’s foggy sunrise (“alba” means sunrise) and the cooling breezes of the ocean (“mar” means ocean).

Albamar Sauvignon Blanc 2022

12.6% abv | pH 3.32 | TA: 6.4 g/L | RS: 1.4 g/L

The Sauvignon Blanc has excellent fresh fruit character with flavors of Meyer lemon and crisp apple. It is dry, food-friendly and pairs well with grilled foods and fresh seafood.

Albamar Chardonnay 2022 (unoaked)

12.1% abv | pH 3.39 | TA: 5.9 g/L | RS: 2.5 g/L

Crisp, sleek and focused, this is a refreshing, mediumweight wine with flavors of pear and peach and a touch of minerality. It pairs well with creamy pasta dishes, buttery seafood, pork or roasted chicken.

Albamar Pinot Noir 2022

12.5% abv | pH 3.68 | TA: 5.0 g/L | RS: 2.50 g/L

Medium-bodied, with flavors of cherry and ripe raspberry, with hints of cinnamon and spice. A versatile, food-friendly Pinot Noir with a touch of French oak and a classic, silky finish.

Albamar Carmenere 2019

14% abv | pH 3.57 | TA: 4.8 g/L | RS: 3.0 g/L

The Carmenere has an intense lilac red color with pink edges. On the nose are notes of cherry, violets, some anise and soft touches of green paprika. It has a medium body with sweet and soft tannins. It is fresh on the palate with spice and soft notes of cherry, cream and vanilla.

Albamar Cabernet Sauvignon 2019

13.5% abv | pH 3.80 | TA: 5.20 g/L | RS: 5.0 g/L

Ruby red color with bright violet tints. The nose suggests bitter chocolate, black fruit and menthol which blend perfectly with a smooth texture. Twelve months in stainless steel. It is a full-bodied Cabernet with a long, persistent finish with elegant tannins and balanced acidity.



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