

## CASA MARIN

Casa Marin is our premium line of fine wines. Considered among the best cool climate wines in the country and in the world with numerous international awards.

Casa Marin is an exclusive winery located in the town of Lo Abarca, only 4kms from the Pacific Ocean. This microclimate has an average temperature of 14°c in the growing season, and an annual rainfall of 200mm during winter.

## PINOT NOIR

This is our second Pinot Noir on the line. It is harvested 2 to 3 weeks later than the Cartagena Pinot Noir with the purpose of obtaining a wine with more body and complexity, greater structure, color and flavor. This is a great Pinot Noir, with aromas of bright cherry and red fruits, with notes of fresh blueberry and a smoky touch. The flavors are distinctive, with a lot of structure and firm acidity supported by red fruits. Persistent End.

## **VINIFICATION**

It is harvested by hand when the grapes are at an optimum maturity in 18kg bins. All clusters undergo a rigorous manual selection at our sorting table, afterwards they are destemmed and cold macerated for 1 day. Spontaneous fermentation takes place with two daily manual punch downs. 100% of the blend is aged in barrel for 14 months. No new oak used. Wine is unfiltered and without acidity correction.

ALCOHOL RESIDUAL SUGAR PH TOTAL ACIDITY 14,5% 2,28g/l 3,55 4,91g/l

Service temperature: 13°c

Aging potential: Thanks to its low pH and high

acidity this wine has a great aging potential. You can drink it young or let it age up to 10-12

years.

Tim Atkin 93 pts Vinous 92 pts Decanter 90 pts



