



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 during the growing season, and an annual rainfall of 200mm during winter.

PINOT NOIR LITORAL 2019

This is our second Pinot Noir produced. 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 the last week of March. All clusters undergo a rigorous manual selection at our sorting table, afterwards they are cold macerated for 2 days. Fermentation at 24 ° C; 60% of the blend fermented with commercial yeast and the remaining 40% with native yeast. Two daily manual punch downs. 100% of the blend is aged in barrel for 16 months. No new oak used. With a slight filtration before being bottled.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	1,79g/l	3,64	4,64g/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.

Robert Parker

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92 pts.

