

# CARTAGENA

Cartagena is the best-selling line of Casa Marín. In Chile and the world, it is recognized for its excellent value for money. All wines have received over 90 points by Robert Parker and James Suckling. Varieties: Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah and Pinot Noir.

Casa Marín is an exclusive winery located in the village of Lo Abarca, just 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season and an annual precipitation of 200 mm during the winter.

## PINOT NOIR 2019

Casa Marín produces 4 different types of Pinot Noir from different blocks within our vineyards in Lo Abarca. Cartagena Pinot Noir can be described as the most fruity and fresh of the four. The grapes were harvested two weeks before the other Pinot Noirs of Casa Marín, from vineyards located in clay soils.

### VINIFICATION

The grapes were harvested by hand in the last week of March. The grapes are sorted by hand to remove low quality fruit. 25% of the grapes were fermented using whole cluster carbonic maceration. The remaining 75% was destemmed and sent directly to the fermenter without pressing. The wine's initial fermentation was done using natural yeast at 18-24 °C. Commercial yeast was later added. During the fermentation daily pump overs were used without any battonage. No oak was used. Stainless steel tanks maintained the wine's freshness and youth. No clarification or acid correction.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	1,84g/l	3,79	4,35g/l

Service temperature: 12°C  
 Ageing Potential: Thanks to its low pH and high acidity, this wine has a great aging potential. Drink it young or age up to 8 years.

