

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 2018

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 come mainly from vineyards located in clayey soils that were harvested two weeks before the other Pinot Noir of Casa Marín.

VINIFICATION

Grapes are sorted manually, separating unwanted organic materials. As the fruit came in very clean, the grapes were only destemmed, not crushed. The wine ferments with commercial yeasts at 18-24 °C for 12 days, with two pump overs per day. Before the fermentation is finished 50% of the wine is transferred by gravity to used French oak barrels where it sits for 12 months. The remaining 50% was kept in stainless steel tanks to maintain its freshness and youth. No acidity correction or clarification products used.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	1,74g/l	3,56	4,92g/l

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

Wine Advocate	92+ pts
Decanter	92 pts
Tim Atkin	90 pts

