



CARTAGENA

PINOT NOIR

BY CASA MARIN



VINTAGE	2016
GRAPE VARIETY	100% Pinot Noir
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for aging up to 8 years according to your personal taste.

TASTING NOTES

COLOR	Pale to Medium Ruby Red
NOSE	The nose is fragrant, sour cherry chocolate, dark caramel, blueberry muffin and red currant.
PALATE	Good concentration, red and black berry pie flavour, bright acidity which gives the wine great depth.

VITICULTURE

Age of the vines	16 years
Yield per hectare	4.7 tons per hectare
Soil	Loamy sand soil.
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.
Harvest Method	Grapes are handpicked during the last week of March with the idea to make a blend that would show bright fruits with a sense of freshness on the palate.

VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. Fruit resulted very clean. No crushing, just de-stemming. The most is cold macerated before fermentation for 3 days. Wine is fermented with commercial yeast at 18-24°C for 12 days, with two manual punch downs per day. Before fermentation is completed the wine is transferred by gravity into the French Oak barrels where the lees are stirred for one month. The MLF is spontaneous. 100% of the wine is kept in Oak for 12 months, no new oak is used. No acid or fining additions.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14,5%	2,54g/l	3,53	5,51g/l

RECOGNITIONS

Descorchados	91 pts
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SUGESTIONS

Serving temperature	Don't be afraid to serve this wine a little bit more chilled. We recommend 12°C.
Food pairing	A great summer red! Also delicious with wild Chilean salmon from the Lake District or any other fatty fish. If you love Italian food, then this wine is a great match with Italian pasta and pizza. For meat lovers, we suggest white meat such as chicken or pork.