



CARTAGENA

PINOT NOIR

BY CASA MARIN



VINTAGE	2015
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	Burgundy red in color.
NOSE	The nose is fragrant, with a variety of red fruit aromas like ripe raspberries, light strawberries and red cherry. Spices and smoky notes.
PALATE	On the palate, it is pleasant with smooth, rounded tannins that go very well with the fruit. Medium palate with a long and warm finish.

VITICULTURE	
Age of the vines	15 years
Yield per hectare	5 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 10 months, no new oak is used. No acid or fining additions.

TECHNICAL SPECIFICATIONS				
	ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
	14,0%	2,39g/l	3,36	6,23g/l
RECOGNITIONS	LA CAV	92 pts		
	JAMES SUCKLING	90 pts		

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.