

# 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.

## TASTING NOTES

This wine has a crimson red colour, intense notes of ripe red fruit, a present and balanced acidity and a round body in the mouth due to its ageing in oak barrels.

## PINOTNOIR 2020

Viña Casa Marín produces 4 types of Pinot Noir from different blocks within our vineyards in Lo Abarca. The Cartagena Pinot Noir can be described as the most fruity and the freshest of the four. The grapes come mainly from clayey soils and are harvested two weeks earlier than the other Pinot Noirs at Viña Casa Marín.

## VINIFICATION

The harvest was carried out in stages from the first to the last week of March. The grapes were harvested and selected by hand. The must was cold macerated for 1 week. Must from different Lo Abarca vineyards was blended and then fermented at a low temperature.

Finally, the blend was aged for 12 months in used French oak barrels.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	2,4g/l	3,7	5,0 g/l

## RECOMMENDATIONS:

Serving temperature: 12°C

Pairing: Creamy cheese board, white meats such as turkey with red fruit sauce.

Ageing potential: Thanks to its low pH and high acidity, this wine has great ageing potential. You can drink it young or leave it age up to 8 years.



