

CARTAGENA

Casa Marín's Cartagena line is renowned in Chile and worldwide for its exceptional value for money. All the wines in this line have received over 90 points from both Robert Parker and James Suckling. The line includes Sauvignon Blanc, Riesling, Gewurztraminer, Grenache/Syrah, and Pinot Noir varieties.

PINOT NOIR 2022

Casa Marín produces four different types of Pinot Noir from various blocks within our vineyards in Lo Abarca. The Cartagena Pinot Noir is the most fruity and fresh of the four, with grapes mainly sourced from clayey soils and harvested two weeks before the rest of Casa Marín's Pinot Noir.

VINIFICATION

The grape harvest was manually carried out during the first week of March. The grapes were carefully sorted by hand to eliminate any unwanted organic material, resulting in exceptionally clean and healthy fruit. After destemming, the grapes were pressed, and fermentation occurred in stainless steel vats with two pump-overs per day.

Only 10% of the wine was aged in previously used French oak barrels for a duration of 8 months. The remaining wine was stored in stainless steel tanks to maintain its freshness and youthfulness.

TASTING NOTES

The Pinot Noir has a crimson color and intense notes of ripe red fruits and flowers. It has a medium-high acidity that is well-balanced, and a round body due to its ageing in oak barrels.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	3,2g/l	3,6	5,2g/l

Serving temperature: 12°C

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

