



# CASA MARIN

## PINOT NOIR LITORAL

<b>VINTAGE</b>	2013
<b>GRAPE VARIETY</b>	100% Pinot Noir
<b>APPELLATION</b>	San Antonio Valley
<b>WINEMAKERS</b>	Felipe Marin and Maria Luz Marin
<b>PEAK DRINKING</b>	To drink now, but excellent for ageing up to 10 years according to your personal taste.

### TASTING NOTES

<b>COLOR</b>	Pale to medium ruby
<b>NOSE</b>	Aromas of slightly candied cherry and red berry with hints of rose petals.
<b>PALATE</b>	Silky tannins lead to an elegant structure. The finish is long and lingering in the mouth, carrying the red berry and salinity late into the aftertaste. Flavors are bright, supporting the same ripe fruit tones perceptible in the aroma, very persistent!

### VITICULTURE

<b>Age of the vines</b>	13 years
<b>Yield per hectare</b>	5 tons per hectare
<b>Soil</b>	Loamy sand soil
<b>Climate</b>	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season.
<b>Harvest Method</b>	Grapes are handpicked during the first week of April.

### VINIFICATION

Grapes are manually sorted by hand, leaving behind unwanted green materials. No crushing, just de-stemming. The most is cold macerated before fermentation for 3 days. Spontaneous fermentation at 22-25°C which lasted 10 days. Three punch downs per day by hand. Before fermentation is completed the wine is transferred by gravity into the French barrels where the lees are stirred for one month. The wine is kept for 12 months in French oak, no new oak is used to keep the fruity characteristics of the wine. No filtration, acid addition or fining products.

### TECHNICAL SPECIFICATIONS

<b>ALCOHOL</b>	<b>RESIDUAL SUGAR</b>	<b>PH</b>	<b>TOTAL ACIDITY</b>
14,5%	2,29g/l	3,44	5,59g/l

### RECOGNITIONS

<b>DESCORCHADOS</b>	91 pts
<b>JAMES SUCKLING</b>	91 pts
<b>ROBERT PARKER, WINE ADVOCATE</b>	91 pts
<b>LA CAV</b>	92 pts
<b>SAKURA AWARDS (JAPAN)</b>	Silver medal

### SUGESTIONS

<b>Serving temperature</b>	10°C
<b>Ageing potential</b>	Drink between 2 and 10 years.
<b>Food pairing</b>	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.

