PINOT NOIR LITORAL VINEYARD 2021

CASA MARIN

BRIGHT - ELEGANT - STRUCTURED - COOL CLIMATE - AGE WORTHY

D.O. LO ABARCA

Founded by Maria Luz Marin, Chile's first female winemaker, D.O. Lo Abarca is an exclusive Monopol of Viña Casa Marin, and since 2018 has been considered as one of Chile's Crus. At only 4km from the cool pacific ocean, D.O. Lo Abarca has an average ripening temperature of 13.7°C and a max of 1100 GDD. D.O. Lo Abarca is a mosaic of vineyards, with slopes from 6% to 35% facing all directions, diverse soils—Limestone, Clay Loam, Granite, Sand, and Ancient Volcanic spanning elevations from 35m to 285m. As a result, the 37ha vineyard is divided in 57 blocks, creating a unique and diverse terroir. The naturally low yields of 4,000 kg/ha (25 hl/ha) result in wines with great concentration, high natural acidity, and exceptional quality.

VITICULTURE

- 22 year old plots on calcareous bedrock with limestone and granitic topsoil
- Low yields (25hl/ha)
- · Hand harvested and sorted in mid April
- Average daytime maximum of 20°c and nighttime minimum of 8°c during ripening
- Sustainable vineyard management

100% RENEWABLE ENERGY







VINIFICATION

- 5% whole cluster
- Spontaneous ferment with native yeast in stainless steel at 17-22°C
- Two daily manual punch downs
- 100% aged in used barrel for 14 months
- Low intervention winemaking, no acid adjustment, no chaptalization. Just juice.

Alcohol 13.5% - Residual sugar 2.0g/l - pH 3.6 - Total acidity 5.5g/l

TASTING NOTE

Elegant and refined, the 2021 Casa Marin 'Litoral' Pinot Noir presents aromas of bright cherry and red fruits, with notes of fresh blueberry and a smoky touch. The flavors are distinctive, underscored by firm acidity and a smooth texture. The palate showcases a well-structured profile with persistent red fruit flavors and a lingering, balanced finish. This wine demonstrates excellent age-ability. 10-15 years.

WHAT THE CRITICS SAY

Tim Atkin: 95 pts
Robert Parker: 92 pts
James Suckling: 92 pts



