



CASA MARIN

PINOT NOIR LO ABARCA HILLS

VINTAGE	2010
GRAPE VARIETY	100% Pinot Noir
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	To drink now, but excellent for ageing up to 10 years according to your personal taste.

TASTING NOTES

COLOR	Intense dark red with a garnet rim.
NOSE	A seductively perfumed bouquet of red and dark cherries, plums and subtle spicy clove notes on the nose.
PALATE	The wine is enhanced by an elegant and refined concentrated palate displaying richness and generosity. The complex palate is layered and balanced, complemented by fine silky tannins, all hallmark traits of minimalist winemaking.

VITICULTURE

Age of the vines	10 years
Yield per hectare	4 tons per hectare
Soil	Chalk with sea deposits
Climate	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.
Harvest Method	Grapes are handpicked during the last week of March and the first week of April.

VINIFICATION

Grapes are manually harvested when they have reached their optimum maturity. All bunches are rigorously sorted by hand leaving behind unwanted green materials. No crushing, just de-stemming. The most is cold macerated before fermentation for 5 days. The spontaneous fermentation starts at 24-25°C for 10 days with three manual punch downs per day. Before fermentation is completed, the wine is transferred by gravity into the French barrels where the lees are stirred for a couple of months. The wine is kept for 12 months in French oak of which 20% new oak and 80% third use. No filtration, acid addition or fining products.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14,5%	2,19g/l	3,53	5,03g/l

RECOGNITIONS	ROBERT PARKER WINE ADVOCATE	93 pts
	JAMES SUCKLING	92 pts
	LA CAV	91 pts

SUGESTIONS

Serving temperature	12 y 13°C
Ageing potential	Between 4 and 15 years
Food pairing	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.

