



CASA MARIN

PINOT NOIR LO ABARCA HILLS

VINTAGE	2011
GRAPE VARIETY	100% Pinot Noir
APPELLATION	San Antonio Valley
WINEMAKERS	Felipe Marin and Maria Luz Marin
PEAK DRINKING	This is a great example of a seductive and fine wine that can be enjoyed to drink immediately, or in 10 years from now.

TASTING NOTES

COLOR	Intense dark red with a garnet rim (showing good aging potential).
NOSE	Wild blackberries, ripe blueberries, a hint of Frappe coffee, some wet earthy notes which creates a rich and elegant broad range of perfumes.
PALATE	The palate is soft and gentle but with great complexity and elegance. The finish is long and persistent. Suitable for aging.

VITICULTURE

Age of the vines	11 years
Yield per hectare	5 tons per hectare
Soil	Chalk with marine deposits
Climate	Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 27°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season.
Harvest Method	Grapes are handpicked during the second 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. After de-stemming, the most is cold macerated before fermentation for 4 days. The spontaneous fermentation starts 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 6 months. The wine is kept for 12 months in French oak of which 20% new oak and 80% mostly second use. No filtration, acid addition or fining products.

TECHNICAL SPECIFICATIONS

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
13,5%	1,87g/l	3,6	4,99g/l

RECOGNITIONS

ROBERT PARKER	94 pts – Best Pinot Noir of San Antonio
DECANTER (UK)	90 pts – Silver Medal
JAMES SUCKLING	92 pts
TIM ATKIN	91 pts
LA CAV	90 pts
DESCORCHADOS	93 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.

