



# CASA MARIN

## PINOT NOIR LO ABARCA HILLS

<b>VINTAGE</b>	2009
<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>	Deep ruby red color with bright red hues (bodes well for ageing).
<b>NOSE</b>	Dark fruit aromas of black cherry and ripe strawberry framed by hints of clove and oak wrapped up in leather.
<b>PALATE</b>	Silky tannins that lead to an elegant structure. It's long and complex in the mouth with a delicate finish.

### VITICULTURE

<b>Age of the vines</b>	9 years
<b>Yield per hectare</b>	4 tons per hectare
<b>Soil</b>	Chalk with sea deposits
<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 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 14 months in French oak of which 40% new oak and 80% third use. No filtration, acid addition or fining products.

### TECHNICAL SPECIFICATIONS

<b>ALCOHOL</b>	<b>RESIDUAL SUGAR</b>	<b>PH</b>	<b>TOTAL ACIDITY</b>
15%	2,44g/l	3,76	4,7g/l

### RECOGNITIONS

<b>ROBERT PARKER WINE ADVOCATE</b>	92 pts
<b>DECANTER (UK)</b>	Recommended by Stephen Spurrier
<b>LA CAV</b>	91 pts

### SUGGESTIONS

<b>Serving temperature</b>	12 y 13°C
<b>Ageing potential</b>	Between 4 and 15 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, risotto and pizza. For meat lovers, we suggest white meat such as chicken or pork.

