



CASA MARIN

Casa Marin Icons is our ultra-premium line of fine wines. Considered among the best cool climate wines in the country and in the world with numerous international awards.

Casa Marin is an exclusive winery located in the town of Lo Abarca, only 4kms from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season, and an annual rainfall of 200mm during winter.

PINOT NOIR LO ABARCA HILLS 2013

This Pinot Noir is the Grand Cru of our portfolio. Lo Abarca Hills are the vineyards that surround the town of Lo Abarca. Here we have the best soils: limestone with marine deposits. The vines here have low yields of 3 to 4 tons per hectare and produce grapes that ripen very slowly which translates into a great concentration and good fresh acidity.

VINIFICATION

It is harvested by hand during the last week of March. All clusters undergo a rigorous manual selection on our sorting table. They are destemmed and cold macerated for 4 days. Spontaneous fermentation takes place with three manual punch downs a day. Before finishing its fermentation, the wine is moved to French oak barrels of which 15% is new oak and the rest is mainly second use. The wine stays for a total of 14 months in the barrel. Wine is unfiltered and without acidity correction.

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

Serving temperature:

13°C

Ageing potential:

Thanks to its low pH and high acidity, this wine has a great ageing potential. You can drink it young or leave it age up to 20 years.

