

VIÑEDOS LO ABARCA



The cold breeze of the Pacific Ocean that influences the Terroir of Lo Abarca has changed the perception regarding Chilean wine. From this primeval land arises Viñedos Lo Abarca, the youngest line of fine wines created by Felipe Marín, son of María Luz Marín and winemaker of Viña Casa Marín. The wines are produced from the grapes of: "Tierras Blancas" (for their soils composed of 100% limestones and marine deposits).

Casa Marín is an exclusive winery located in the village of Lo Abarca, just 4 km from the Pacific Ocean. This microclimate has an average temperature of 14°C in the growing season and an annual precipitation of 200 mm during the winter.

PINOT NOIR

N ° 1 2 0 1 8

Pinot Noir is the only variety in which mother and son disagree. Felipe likes to harvest the grapes before, while María Luz likes to harvest them a couple of weeks later. Given this difference is that No. 1 Pinot Noir is a wine produced 100% according to the personal taste of Felipe Marín. This Pinot Noir No. 1 is made with grapes from the American clone 9 and 16. A clone that has a thinner skin and a juicier pulp, which gives rise to wines of a fruitier style.

VINIFICATION

This fruit comes from a young vineyard with calcareous soils. Harvesting takes place in mid-March, the fruit is selected by hand, allowing healthy clusters to be cleared of green matter. A part of the wine passed through Semi carbonic maceration It is fermented at 22 ° C and then transferred to 500lts used barrels where it stays for 12 months without lees. The wine is not filtered before being bottled.

ALCOHOL	RESIDUAL SUGAR	PH	TOTAL ACIDITY
14%	2,19g/l	3,58	4,98g/l

Service temperature:	14°C
Aging potential:	Thanks to its low pH and high acidity, this wine has a great aging potential. You can drink it young or leave it. Age up to 15 years.

Descorchados	94 pts
Tim Atkin	94 pts
Guía Vinau	93 pts