CARTAGENA
PINOT NOIR
BY CASA MARIN

VINTAGE 2014
GRAPE VARIETY 100% Pinot Noir
APPELLATION San Antonio Valley
WINEMAKERS Felipe Marin and Maria Luz Marin
PEAK DRINKING To drink now, but excellent for aging up to 8 years according to your personal taste.

TASTING NOTES
COLOR: Pale to Medium Ruby Red
NOSE: The nose is fragrant with notes of rose petals, strawberry cocktail and red currant.
PALATE: On the palate it is lean and fresh with a lively acidity which gives the wine more depth.

VITICULTURE
Age of the vines 14 years
Yield per hectare 5 tons per hectare
Soil Loamy sand soil.
Climate Coastal climate, 4km away from the Pacific Ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Cold mornings with cloudy days are normal. Frost and morning mists occur in spring and early summer. No rain during growing season.
Harvest Method Grapes are handpicked during the last week of March with the idea to make a blend that would show bright fruits with a sense of freshness on the palate.

VINIFICATION
Grapes are manually sorted by hand, leaving behind unwanted green materials. Fruit resulted very clean. No crushing, just destemming. The most is cold macerated before fermentation for 3 days. Wine is fermented with AMH yeast at 18-24°C for 12 days, with one manual punch down per day. Before fermentation is completed the wine is transferred by gravity into the French Oak barrels where the lees are stirred for one month. The MLF is spontaneous. 100% of the wine is kept in Oak for 11 months, no new oak is used. No acid or fining additions.

TECHNICAL SPECIFICATIONS
| ALCOHOL | 14,5% |
| RESIDUAL SUGAR | 2,69g/l |
| PH | 3,59 |
| TOTAL ACIDITY | 5,44g/l |

RECOGNITIONS
- LA CAV: 92 pts
- ROBERT PARKER: 91 pts
- TIM ATKIN: 89 pts

SUGGESTIONS
Serving temperature: Don’t be afraid to serve this wine a little bit more chilled. We recommend 12°C.
Ageing potential: Drink young or age up to 8 years.
Food pairing: A great summer red! Also 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.

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