**PINOT NOIR**

**BY CASA MARIN**

**VINTAGE** 2017  
**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**

<table>
<thead>
<tr>
<th>COLOR</th>
<th>Pale to Medium Ruby Red</th>
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<tbody>
<tr>
<td>NOSE</td>
<td>The nose is very expressive showing red berries mixed with coffee and mild tobacco, rose petals come through as the wine breathes.</td>
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<tr>
<td>PALATE</td>
<td>Delicate and mineral. Outstanding balance and structure makes this wine a super ageing candidate.</td>
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**VITICULTURE**

- **Age of the vines**: 17 years  
- **Yield per hectare**: 4.2 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 28ºC. 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 third 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 de-stemming. The must is cold macerated before fermentation for 1 week. Wine is fermented with commercial yeast at 18-24°C for 12 days, with two manual punch downs 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. 50% of the wine is fermented in steel tanks and 50% of the wine is kept in French Oak barrels of second or more uses for 14 months, no new oak is used. No acid or fining additions.

**TECHNICAL SPECIFICATIONS**

<table>
<thead>
<tr>
<th>ALCOHOL</th>
<th>13,5%</th>
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<tbody>
<tr>
<td>RESIDUAL SUGAR</td>
<td>2,29g/l</td>
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<tr>
<td>pH</td>
<td>3,56</td>
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<tr>
<td>TOTAL ACIDITY</td>
<td>5g/l</td>
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**RECOGNITIONS**

- Robert Parker 92 pts  
- Descorchados 91 pts  
- Mesa de Cata La Cav 91 pts

**SUGGESTIONS**

- **Serving temperature**: Don’t be afraid to serve this wine a little bit more chilled. We recommend 12°C.  
- **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.