

CARTAGENA

Cartagena is the best-selling line of Casa Marín. In Chile and the world, it's recognized for its excellent value for money.

This Pinot Noir has a crimson red color, with intense notes of ripe red berries and red flowers. The acidity is medium-high, well balanced and its body is well-rounded, due to its oak ageing.

PINOT NOIR 2022

Viña Casa Marín produces 4 types of Pinot Noir from different blocks within our vineyards in Lo Abarca. Cartagena Pinot Noir can be described as the fruitiest and freshest of the four. Only 10% of this wine comes from lo Abarca, with the remaining 90% from Leyda, so its D.O. is San Antonio.

VINIFICATION

The harvest took place the first week of March. The grapes were destemmed and lightly crushed. Afterwards, it went directly to fermentation in stainless vats where it underwent 2 daily pump-overs. Finally, just 10% of the wine rested in used French barrels for 8 months, the rest was stainless steel.

| ALCOHOL | RESIDUAL SUGAR | PH | TOTAL ACIDITY |
|---------|----------------|-----|---------------|
| 13,5% | 3,2g/l | 5,2 | 3,6g/l |

RECOMMENDATIONS:

Service temperature: 12°C

Food Pairing: Creamy cheese, mushroom risotto.

Ageing potential: Due to its low Ph and high acidity this wine has a great ageing potential. You can drink it young or let it age up to 8 years.

