

CARTAGENA PINOT NOIR 2025

BERRIES - BALANCED - LIVELY ACIDITY - SALINE - ELEGANT



VITICULTURE

- Viña Casa Marín produces 4 types of Pinot Noir from different blocks.
- Cartagena is the most fruity and fresh Pinot due to the vineyards direct exposure to ocean breezes keeping daily temperatures between 10°C and 23°C.
- The grapes come primarily from the clay soil soils on calcerous subsoil.



100%
RENEWABLE
ENERGY



100%
VEGAN



PREMIADOS
POR
NATURALEZA

VINIFICATION

- Hand-harvested during the second week of March, at the exact point where the berry is crisp and phenological maturity is already well established.
- Manual selection in the winery to discard anything that is not a clean grape and any berries affected by botrytis or other disease.
- The grapes are destemmed and lightly crushed.
- The must undergoes 3 days of maceration at low temperature and then ferments with selected yeasts.
- Pump-overs and punch-downs are based on what the must reveals in the glass.
- A short aging in French oak. The oak is present, but not dominant.

REVIEW

★ ★ ★

Alcohol 13% - Residual sugar 1,3g/l
pH 3,52 - Total acidity 3,2g/l.



MADE WITH GRAPES
FROM ASATECA
CASA MARIN
COASTAL ELEGANCE

TASTING NOTES

On the nose, the fruit is crisp: berries, forest fruits, damp forest floor, and that characteristic sea breeze of the terroir. On the palate, it's exactly what you'd expect from a cool climate: lively, lingering acidity that sets the pace, a fine texture, and a touch of salinity.

Pleasant and straightforward.