

CASA MARIN PINOT NOIR LITORAL 2024

BRIGHT - ELEGANT - STRUCTURED - COOL CLIMATE - AGE WORTHY

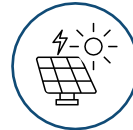


REVIEW

★ ★ ★

VITICULTURE

- 24 years old plots on calcareous bedrock with limestone and granitic topsoil. Low yields (25hl/ha).
- Hand harvested and sorted during the third week of March.
- Average daytime maximum of 20°C and nighttime minimum of 8°C during ripening.
- Sustainable vineyard management.



100%
RENEWABLE
ENERGY



100%
VEGAN



PREMIADO
POR
NATURALEZA

VINIFICATION

- Destemming of the bunches and cold maceration for 3 days.
- Alcoholic fermentation begins in stainless steel tanks, and the wine is transferred to barrels before fermentation is complete.
- 100% aged in fifth-use French oak barrels for 14 months.
- Low-intervention winemaking, no acidity adjustment, no chaptalization. Just juice.

Alcohol 13,5% - Residual Sugar 1,9 g/l
pH 3,5 - Total Acidity 5,3 g/l.



TASTING NOTES

Elegant and refined, this wine presents a cocktail of lightly candied berries and rose petals on the nose. Silky tannins lead to an elegant structure. It has a long, lingering finish, revealing red fruits and a saline aftertaste. This wine demonstrates excellent age-ability up to 10-15 years.

CASA MARIN

D.O. LO ABARCA, CHILE