

CASA MARIN ROSÉ MIRAMAR NORTE 2021

FRESH - MINERAL - SALINE - CRISP - COOL CLIMATE - VERSATILE

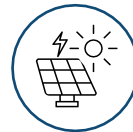


REVIEW

94 pts Descorchados
93 pts Guía Alistair Cooper
MW
★★★

VITICULTURE

- 16-year-old plots on calcareous bedrock with limestone and granitic topsoil.
- Our highest elevation plots (285m) with direct exposure to cold ocean breezes.
- Low yields (25hl/ha)
- Hand harvested and sorted in early April and late May.
- 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

- A blend of Pinot Noir, Grenache, Syrah, and Riesling designed to be low ABV and high acidity.
- Whole cluster was pressed and cold fermented in stainless steel.
- Pinot and Riesling co-fermented in early April & Syrah and Grenache co-fermented in late May. Rested on fine lees for 2.5 months
- Low intervention winemaking. No acidity adjustment, no chaptalization. Just juice.

Alcohol 11,5% - Residual Sugar 5,2 g/l
pH 3,1 - Total Acidity 8,7 g/l.



TASTING NOTES

From an extremely cold climate the 2021 Casa Marin Miramar Norte Rosé has ample natural acidity and an honest expression of distinctive freshness and vibrant character. Fresh, exotic, mineral, saline, and unique.

CASA MARIN

D.O. LO ABARCA, CHILE