



Casa Marin



Cartagena Pinot Noir 2022

San Antonio, Chile

Casa Marin produces four different Pinot Noirs originating in different Lo Abarca vineyard blocks. The different soils, clones, and vinification methods result in four completely different Pinot Noirs. Cartagena Pinot Noir can be described as Casa Marin's most fruity and fresh one. The grapes come mainly from clay soils and are harvested two weeks earlier than our other Pinot Noirs. The wine is aged 12 months in French oak barrels without any new oak. This Pinot Noir has a less intense colour but intense red fruit aromas. It has a lively acidity which gives the wine more depth.

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.



Alcohol :13,50 %

Composition: 100% Pinot Noir



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CASA MARIN

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Robert Parker (RP) : 93 Points (2022)

The amazing 2018 Cartagena Pinot Noir is aromatic, expressive, perfumed and open with powerful floral aromas and notes of acid berries and a salty twist. The palate is medium-bodied and reveals very fine tannins and a nice texture, with the austerity of granite, very tasty flavors and a salty touch on the finish. There are flavors of cherry pit and a bitter touch that makes it intriguing and seems to add something different. Amazing quality for the price. 40,000 bottles produced. It was bottled in August 2019.



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