

## Casa Marin

Casa Marin Cartagena Pinot Noir is a lively and fresh expression of Pinot Noir, crafted in the cool coastal microclimate of Lo Abarca in Chile. Recognized globally for its exceptional value, this wine is perfect for those seeking fruit-forward elegance.



# Cartagena Pinot Noir 2022

San Antonio, Chile

## Region and Vineyards

The Cartagena range comes from the Lo Abarca village in the San Antonio Valley, located just 4 kilometers from the Pacific Ocean. This coastal influence creates a microclimate with mild temperatures averaging 14 °C during the growing season and an annual rainfall of 200 millimeters, concentrated in winter.

The **Pinot Noir grapes** for this wine are grown in clay-rich soils, which contribute to its **bright fruit flavors and lively structure**. The vines are carefully managed to enhance the balance between ripeness and acidity, capturing the essence of the vineyard's maritime location.

## Winemaking

The grapes for **Cartagena Pinot Noir** were hand-harvested during the last week of March, earlier than other Pinot Noir wines produced by Casa Marin. After sorting by hand to remove any subpar fruit, **25% of the grapes underwent whole-cluster carbonic maceration**, while the remaining **75% were destemmed** and transferred directly to the fermenter without pressing.

The initial fermentation occurred using **natural yeasts at 18–24** °C, followed by the addition of commercial yeasts to complete the process. Daily pump-overs ensured gentle extraction of flavors and tannins. The wine was aged in **stainless steel tanks**, maintaining its **fresh and youthful character** with no oak influence. Importantly, no clarification or acid correction was applied, preserving the wine's natural expression.

## **Tasting Notes**

- Color: Bright ruby red.
- **Aroma**: Aromas of **red cherry**, **strawberry**, and subtle floral notes, with hints of fresh herbs.
- **Palate**: Lively and fresh, with juicy red fruit flavors, bright acidity, and a clean, vibrant finish.



Alcohol:13,50 %

Composition: 100% Pinot Noir







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## Did You Know?

The **Cartagena range** is Casa Marin's best-selling line, celebrated for its **outstanding price-to-quality ratio**. Every wine in this collection has received over **90 points** from critics such as Robert Parker and James Suckling, solidifying its reputation worldwide.

## Wine Pairing Ideas

- **Grilled salmon with dill and lemon**: The wine's acidity and fruit-forward profile complement the rich, buttery salmon.
- Margarita pizza: Its vibrant red fruit flavors harmonize with the tomato and fresh basil, making it a perfect pairing.
- **Duck confit with cherry glaze**: The bright cherry notes echo the glaze's sweetness and balance the richness of the duck.
- **Roasted beet and goat cheese salad**: Its lively acidity and herbaceous hints enhance the earthy and creamy components of the dish.

### 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.



