



Casa Marin

Casa Marin Pinot Noir Litoral Vineyard is a striking expression of cool-climate Pinot Noir, crafted just 4 kilometers from the Pacific Ocean in the San Antonio Valley, Chile. Its balance of freshness and complexity showcases the unique coastal terroir of Lo Abarca.



CASA MARIN

Pinot Noir Litoral Vineyard 2021

San Antonio, Chile

Region and Vineyards



The **San Antonio Valley**, a relatively young wine region in Chile, is renowned for its proximity to the Pacific Ocean, which creates an **exceptional cool-climate terroir**. The **Litoral Vineyard**, situated just **4 kilometers from the sea**, benefits from loam and sandy soils that retain moisture and impart a distinctive minerality to the wines.

This region experiences **mild temperatures averaging 15 °C** with a maximum summer heat of 28 °C. The proximity to the ocean brings morning fogs and cooling breezes, helping the grapes develop slowly and evenly, preserving their acidity and aromatic intensity. The vines, **13 years old**, are carefully managed, and no rain during the growing season ensures pristine fruit for harvest. Grapes for this vintage were handpicked during the **first week of April** under optimal conditions.

Winemaking

Casa Marin Pinot Noir Litoral Vineyard follows an artisanal winemaking process. The grapes are manually sorted to eliminate unwanted materials, and only **destemming** is performed to preserve the integrity of the berries. A **cold maceration** for three days precedes fermentation, which occurs spontaneously using natural yeasts at temperatures between **24–25 °C** over a 10-day period.

Fermentation is enhanced with **three manual punch downs per day** to ensure balanced extraction. Before fermentation completes, the wine is transferred by gravity into **French oak barrels**. Aging continues for **12 months in old French oak**, avoiding new oak to highlight the purity of the fruit and terroir. Spontaneous malolactic fermentation occurs during the aging process, rounding out the wine's texture and enhancing its complexity.

Alcohol :13,50 %

Composition: 100% Pinot Noir



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Tasting Notes

- **Color:** Bright ruby red with clarity.
- **Aroma:** Bright cherry and red berry dominate, with hints of cool-climate cranberry and subtle smoky peat hearth.
- **Palate:** A vibrant acidity underpins flavors of cherry and red berry, supported by a firm structure and a long, persistent finish that carries the fruit through a lingering aftertaste.

Did You Know?

Casa Marin's founder, **Maria Luz Marin**, is a trailblazer in Chilean winemaking. Despite skepticism, she planted vineyards in Lo Abarca, proving the potential of **cool-climate viticulture** just 5 kilometers from the ocean. The winery's first Sauvignon Blanc was hailed by critics as one of the best white wines in South America, establishing Casa Marin as a global name.

Wine Pairing Ideas

- **Serrano or Parma ham:** The wine's acidity cuts through the fat, highlighting the cured meat's savory notes.
- **Slow-roasted lamb shoulder:** The structure and persistence of the Pinot Noir complement the richness of the lamb.
- **BBQ pork chops:** Smoky flavors in the wine mirror the charred edges of the pork.

Robert Parker (RP) : 92 Points (2021)



I found some initial creaminess in the 2021 Pinot Noir Litoral Vineyard, which always delivers bright aromas and a smoky touch after maturing in used barrique (for 12 months, down from 16 months in the past). It has good ripeness and achieved 14% alcohol, even in a cool year like 2021. It has a round palate with very fine tannins, bright cherry and spicy aromas, pungent flavors and good freshness that lifts up the finish. 10,000 bottles were filled in October 2021.



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