



Casa Marin, Pinot Noir, Litoral Vineyard, San Antonio Valley, Chile, 2021

Producer Profile

When the first vintage of the Sauvignon Blanc was released, it was heralded by Parker as the best white wine made in South America. A moment of great satisfaction for Maria Luz Marin who had to fight to be allowed to plant her vineyards in Lo Abarca, only 5km from the sea.

This is a lady who doesn't take 'no' for an answer and has a career littered with great achievements and numerous firsts. Maria Luz's vision and determination to coax world class wines from these coastal vineyards has proved Chile is capable of producing wine that can take on the world's best.

Viticulture

13 year old vines planted on loam, sandy soil and a coastal climate, 4km away from the ocean with average temperatures of 15°C. In summer temperatures are not higher than 28°C. Morning fogs and frosts occur in spring and early summer. No rain during growing season. Grapes are handpicked during first week of April.

Winemaking

Grapes are manually sorted by hand, leaving behind unwanted green materials. No crushing, just de-stemming. The must is cold macerated before fermentation for 3 days. Spontaneous fermentation at 24 - 25°C which lasted 10 days. Three punch downs per day by hand. Before fermentation is completed the wine is transferred by gravity into the French barrels where the lees are stirred for one months. Spontaneous malolactic fermentation. The wine is kept for 12 months in old French oak.

Tasting Note

A serious Pinot Noir with some cool climate elements coming through. Fermented with its natural yeast. Aromas of bright cherry and red berry with hints of cool climate cranberry framed in whips of smoky peat hearth fire. Flavours are bright, with firm acid structure supporting the same fruit tones perceptible in the aroma—very persistent! Finish lingers with long, late acid backbone carrying the red berry late into the aftertaste.

Food Matching

Raw ham (serrano and parma), slow-roasted shoulder of lamb, pork chops on the BBQ.

Product code: 2461

Technical Details

Varieties:

Pinot Noir 100%

**ABV:** 13.5%**Closure:** Technical cork**Colour:** Red**Style:** Still wine**Case Size:** 6 x 75cl**Oak Ageing****Time:** 12 Months**Type:** French**% wine oaked:** 100**% new oak:** None

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