

RITUAL PINOT NOIR 2018

ORGANIC WINE
Casablanca Valley



A medium-bodied Pinot Noir with remarkable floral, cherry and raspberry aromas. In the mouth, bright fruit flavors with a wonderful texture and extraordinary acidity. Smooth and balanced with a long, silky and velvety finish.

COMPOSITION

100% Pinot Noir

WINEMARKER'S NOTES

The grapes are hand-picked in small batches at first light in the cool morning and carefully double-sorted. A portion of the fruit is whole-cluster fermented to obtain structure and complexity. Ritual Pinot Noir is fermented with wild yeasts to increase depth, intensity and complexity.

2018 VINTAGE

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and long wines.



ORGANICALLY FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION
OF OUR LIVING SOILS.



The Casablanca Valley is a cool climate area on the northwestern side of Chile's coastal range less than 30 kilometers from the Pacific Ocean.



Gentle Pacific breezes and early morning fog present the ideal conditions for producing cool climate varieties.



Decomposed granite soils, well-drained.



14° C - 57°F



ALCOHOL 13.5%



GRILLED TUNA,
SEAFOOD RISOTTO



11 MONTHS IN FRENCH OAK BARRELS,
20% NEW



PH 3.62



RESIDUAL SUGAR 1.80 G/L



ACIDITY 4.84 G/L