

RITUAL

MERLOT 2017

Casablanca Valley



An elegant Merlot with a unique identity, fresh and with intense fruity aromas of cherries and plum. Smooth and balanced on the palate, with silky tannins and a persistent finish.

COMPOSITION

100% Merlot

WINEMAKER'S NOTES

The grapes are hand-picked in small batches at first light and carefully double-sorted. A portion of the fruit is whole-cluster fermented with wild yeasts to deliver structure and freshness. Ritual Merlot is aged for 12 months in 5000 L foudres in order to increase depth, elegance and complexity.

2017 VINTAGE

The season had very little winter rainfall, and temperatures rose significantly near the end of spring, all the way through summer. Harvest began in mid-February, and lower yields resulted in remarkable aromatic intensity and flavor, delivering wines with good balance and excellent concentration.



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.



16° C - 60° F



ALCOHOL 14%



CRAB CAKE, GRILLED VEGETABLES
BRUSCHETTA, PASTA



12 MONTHS IN 5000L FOUDES



PH 3.52



RESIDUAL SUGAR 2.82 G/L



ACIDITY 4.99 G/L