

RITUAL

PINOT NOIR

2019

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.

2019 VINTAGE

An excellent harvest in the Casablanca Valley. The moderate temperatures during spring, without significant rains, allowed for good bud break and flowering. During summer there were no large diurnal temperatures, benefitting the ripening curve and helping maintain the freshness of the fruit in this zone. Harvest was pushed up by 10 days with respect to last year, and with lower yields that produced intense aromatics and flavors, producing fresh, intense wines with balanced acidity and a long finish.



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 14%



GRILLED TUNA,
SEAFOOD RISOTTO



11 MONTHS IN FRENCH OAK BARRELS,
20% NEW



PH 3.66



RESIDUAL SUGAR 1.57 G/L



ACIDITY 5.61 G/L