

RITUAL

PINOT NOIR

2020

ORGANIC WINE
MADE WITH ORGANIC GRAPES

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

WINEMAKER'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.

2020 VINTAGE

This year undoubtedly presented challenges, principally due to the high summer temperatures and the low precipitation levels during winter. These were the principal reasons for why harvest began several weeks earlier than usual. As always, the first variety to be harvested was the Sauvignon Blanc, and thanks to the early harvest, we could preserve its natural acidity.

The Pinot Noir shows itself to be delicate, with fresh fruit, excellent acidity, and silky tannins, translating into a delicate and elegant wine.

The harvest was different, with lower yields but very expressive, aromatic, and fresh grapes, which have shown their character in these wines, with freshness, good body, balance, 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 13.5%



GRILLED TUNA,
SEAFOOD RISOTTO



11 MONTHS IN FRENCH OAK BARRELS,
20% NEW



PH 3.6



RESIDUAL SUGAR 1 G/L



ACIDITY 6 G/L

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2021 VINTAGE

After several years, the 2021 harvest started by the end of February in what we refer to as "normal timing," the main reason is that we had a colder season that led to a slower maturation curve, thus accomplishing a more homogeneous process that brought complexity and intensity to the grapes. The characteristics of this harvest derived in moderate yields, which benefited the concentration of the fruit, allowing for its origins and variety to express themselves to their full potential.

The Pinot Noir displays a delicate quality, with fresh fruit and silky tannins that translate into a soft and elegant wine.



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14°C - 57°F



ALCOHOL 14%



GRILLED TUNA,
SEAFOOD RISOTTO



16 MONTHS IN FRENCH OAK BARRELS,
20% NEW



PH 3.49



RESIDUAL SUGAR 1.31 G/L



ACIDITY 5.54 G/L

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