

# RITUAL

## CHARDONNAY

### 2019

Casablanca Valley



*An elegant wine of yellow-green color, with expressive aromas of grapefruit, tangerine and soft hazelnut notes intertwined with subtle hints of oak and vanilla. Soft, elegant and creamy texture with remarkable roundness and a long finish.*

#### COMPOSITION

100% Chardonnay

#### WINEMAKER'S NOTES

Grapes are hand-picked at night, maximizing freshness and vibrancy with whole cluster pressing. A portion of the fruit is whole-cluster fermented in concrete eggs, increasing texture and fruit flavors. The rest ferments in oak barrels, delivering structure, complexity and silkiness. After fermentation, we stir the lees regularly, in order to achieve maximum expression.

#### 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.



SUSTAINABLE 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 varietals.



Decomposed granite soils, well-drained.



12° C - 53° F



ALCOHOL 13.5°



SEAFOOD  
CHICKEN MEAT SALAD



20% CONCRETE EGGS,  
20% NEW 400LTS BARRELS,  
60% NEUTRAL OAK



PH 3.14



RESIDUAL SUGAR 1.30 G/L



ACIDITY 7.79 G/L

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