

RITUAL CHARDONNAY

2022

SUSTAINABLE WINE
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.

2022 VINTAGE

This harvest in Casablanca presented good conditions starting in spring, setting us up for excellent flowering and fruit. Harvest began the last week of February, which was slightly delayed from what we had planned. However, things sped up, and we had a very good ripening curve, especially at the end of the season. This year, Chardonnay and Pinot Noir were the first varieties to be harvested, having received very good temperatures from October onwards.

This Chardonnay is silky and mineral and undoubtedly an elegant and expressive wine.



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.



12° C - 53° F



ALCOHOL 13%



SEAFOOD
CHICKEN MEAT SALAD



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



PH 3.01



RESIDUAL SUGAR 1G/L



ACIDITY 7.7 G/L