

RITUAL PINOT NOIR 2021

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

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.

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.



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



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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DELIVER MAXIMUM EXPRESSION
OF OUR LIVING SOILS.

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