RITUAL

SAUVIGNON BLANC

2010



APPELLATION

Casablanca Valley, Chile

VARIETAL COMPOSITION

100% Sauvignon Blanc

HARVEST DATES

March 5th, 2010: Mauco block April 2nd, 2010: Gloria block

TIME IN OAK

5 months

OAK AGING

100% French oak, 25% new

ALCOHOL

14%

APPEARANCE

Bright straw with green hues

AROMAS

Intense aromas of ripe passionfruit and pineapple with subtle floral notes

WINEMAKING NOTES

We select fruit from two different vineyard blocks to make Ritual Sauvignon Blanc.

The Gloria vineyard is in the coolest area of the Veramonte estate which gives us fresh fruit flavors with high acidity that softens beautifully with barrel fermenation.

The Mauco block, part of our organic vineyards, gives the wine complexity and mouthfeel. Fermentation takes around 22 days at low temperatures and the wine benefits from being kept on yeast lees for 5 months.

The Wine

2010 Ritual Sauvignon Blanc is an elegant and balanced wine with ripe tropical fruit flavors complexed with floral notes and hints of citrus fruit. This medium-bodied wine is fresh and luscious with a persistent finish.

