

RITUAL

SAUVIGNON) BLANC

2012

APPELLATION

Casablanca Valley, Chile

VARIETAL COMPOSITION

100% Sauvignon Blanc

OAK AGING

50% fermented in neutral oak

ALCOHOL

14.1%

TOTAL ACIDITY

5.9 G/l

PH

3.35



APPEARANCE

Light green with hints of yellow.

AROMA

Intense citric, wild flowers and stone fruit like white peaches and nectarines.

FLAVOR

Impressive mouth feel due to its freshness and texture. Its long and smooth, with an impeccable clean smooth finish.

FOOD PAIRING

Sea food, fish, cebiches and fresh cheese.

WINEMAKING NOTES

This 2012 Ritual Sauvignon Blanc is a clear expression of Casablanca. The grapes were harvested at night, maximizing its freshness and vibrancy, whole cluster pressing directly into neutral barrels, stainless steel barrels and tanks. This allow us to try different techniques during fermentation in terms of temperatures and cloudiness of the juice which reveals different aromatics making this wine very expressive and unique . After fermentation we stir the lees once a week for six months in order to incorporate the fine lees which makes the mouth feel of this wine smooth and complex. It's a lot of work, but when you get results like the 2012 Ritual Sauv Blanc, I think its worth!

Rodrigo Soto, Winemaker

