

# RITUAL



## SAUVIGNON BLANC 2013



### THE APPELLATION: CASABLANCA VALLEY

The Casablanca Valley is a cool climate area on the north western side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Our estate occupies the extreme eastern end of the valley and is noted for its gentle Pacific breezes and early morning fog, making it the ideal climate for producing cool climate varietals such as Sauvignon Blanc and Pinot Noir.

Ritual Sauvignon Blanc comes from La Gloria vineyard located in the coolest part of our estate, giving us fresh fruit flavors with high acidity that soften beautifully with barrel fermentation.

### THE 2013 VINTAGE

2013 was considered one of the coolest vintages in the past decade, thus our trademark bright acidity and freshness are particularly present this year. Late winter rains and longer hang time of the grapes resulted in intense flavors and aromas.

### THE WINE

Intense citrus, wild flowers and passion fruit aromas are combined with flavors of white peaches and nectarines that are enhanced by the well integrated acidity. Its long and vibrant with an impeccable clean smooth finish.

### WINEMAKER'S NOTES

The 2013 Ritual is a clear expression of Casablanca. The grapes were hand harvested at night, maximizing freshness and vibrancy with whole cluster pressing directly into neutral barrels, stainless steel barrels and tanks. This allows us to try different techniques during fermentation in terms of temperatures and cloudiness of the juice which reveals varying 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.

**VARIETAL COMPOSITION: 100% SAUVIGNON BLANC**

**ALCOHOL: 14.1%**

**OAK: 50% FERMENTED IN NEUTRAL OAK**