

RITUAL



SAUVIGNON BLANC 2014



THE APPELLATION: CASABLANCA VALLEY

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. 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, Chardonnay 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 bright acidity that soften beautifully with barrel fermentation.

THE VINTAGE

The 2014 vintage produced great quality fruit due to low yields and dry growing conditions during spring and summer with wide thermal amplitudes between day and night. Slow ripening of the grapes enabled them to preserve their freshness, flavor, aroma, and an elegant acidity.

THE WINE

Intense citrus, floral notes and passion fruit aromas are combined with flavors of white peaches and nectarines that are enhanced by the well integrated acidity. It's long and vibrant with an impeccable clean smooth finish.

WINEMAKER'S NOTES

Grapes are hand harvested at night, maximizing freshness and vibrancy with whole cluster pressing directly into concrete eggs, neutral barrels and stainless steel barrels. 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%

OAK: 25% NEUTRAL OAK