

RITUAL

SAUVIGNON BLANC

2016

Casablanca Valley



Intense citrus and floral notes are combined with flavors of white peaches and nectarines that are enhanced by a well-integrated acidity. Long and vibrant with an impeccable clean smooth finish.

COMPOSITION

100% Sauvignon Blanc

WINEMAKER'S NOTES

The fruit is whole-cluster pressed and sits for 36 hours. Part is then fermented into concrete eggs, another part in neutral oak barrels, and the rest in stainless steel tanks. This allows us to create different components which reveal varying aromatics, flavors and textures. The wine is aged in each of its containers for eight to ten months, stirring lees every other week, based on the fruit days of the biodynamic calendar, in order to obtain a smooth and complex mouthfeel, without losing its freshness.

2016 VINTAGE

The season began with favorable conditions given by moderate temperatures that allowed for slow ripening of the grapes. The result were balanced wines with intense flavors, less sugar and lower alcohol.



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.



10° C - 50° F



ALCOHOL 13,5%



RISOTTO CAPRESE,
CHILEAN ABALONE WITH
GREEN SAUCE, WHITE FISH



30% CONCRETE EGGS,
30% NEUTRAL OAK,
40% STAINLESS STEEL TANKS



PH 3.20 G/L



RESIDUAL SUGAR <1.0 G/L



ACIDITY 4.17 G/L