

RITUAL

SAUVIGNON BLANC

2017

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.

2017 VINTAGE

The season had very little winter rainfall, and temperatures rose significantly near the end of spring, all the way through summer. Harvest began in mid-February, almost a month ahead of the previous year. Lower yields resulted in remarkable aromatic intensity and flavor, delivering wines with good balance and excellent concentration.



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 14%



RISOTTO CAPRESE,
CHILEAN ABALONE WITH
GREEN SAUCE, WHITE FISH



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



PH 3.04 G/L



RESIDUAL SUGAR <1.0 G/L



ACIDITY 5.48 G/L