

RITUAL



CHARDONNAY 2014



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. Ritual Chardonnay comes from vineyards located at the feet of the native forest surrounding our estate, resulting in intense fruit flavors, resulting in intense fruit flavors and complexity.

HARVEST: 2014

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

An elegant wine of yellow-green color, with expressive aromas of quince, apple and hazelnut notes intertwined with subtle hints of oak and vanilla. Soft, elegant and creamy texture with a remarkable roundness and a long finish.

WINEMAKER'S NOTES

Grapes are hand harvested at night, maximizing freshness and vibrancy with whole cluster pressing. A portion of the fruit undergoes whole-cluster fermentation in concrete eggs, increasing texture and fruit flavors. The rest ferments in oak barrels, delivering structure, complexity and silkiness. After fermentation, we stir the lees regularly with low SO₂ levels, in order to achieve maximum expression.

VARIETAL COMPOSITION: 100% CHARDONNAY

ALCOHOL: 14%

AGEING: 30% NEUTRAL OAK, 30% CONCRETE EGGS,
30% STAINLESS STEEL TANKS