

RITUAL

BLOCK



PINOT NOIR MONSTER 2016 Casablanca Valley

Intense fresh aromas of cherry, raspberry and white flowers. Effervescent and juicy palate, with balanced and silky tannins that lead to a long finish.



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 varietals.



Soils rich in quartz and mica, located on a southern slope at the foot of the Coastal Range deliver a fresh and elegant wine.

WINEMAKER'S NOTES

Grapes are hand-picked at first light, and whole-cluster pressed. The fruit is fermented in 400 L barrels for 14 months, achieving texture and complexity. After fermentation, we stir the lees regularly for 11 months in order to obtain roundness and creaminess.

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.



14° C
57° F



13.5%



TUNA, SALMON,
SEAFOOD PAELLA



14 MONTHS IN
FRENCH OAK
BARRELS, 30% NEW



PH
3.66 G/L



RESIDUAL
SUGAR
1 G/L



ACIDITY
5.01 G/L