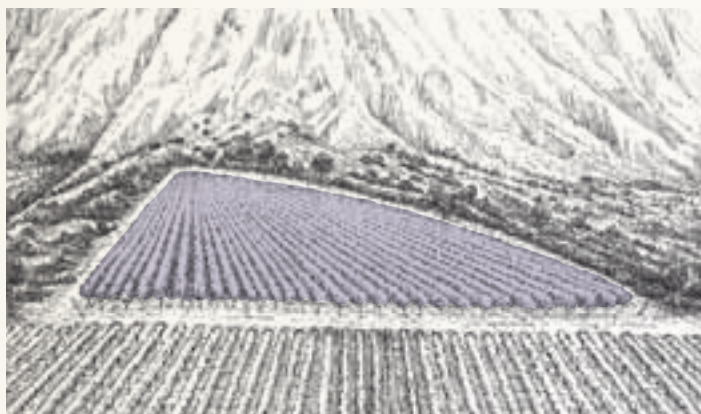


RITUAL ARROYO BLOCK

MERLOT 2015 *Casablanca Valley*



PROXIMITY TO THE PACIFIC OCEAN: 22 KM APPROX.

ELEVATION: 400 MASL

ARROYO BLOCK

Ritual Merlot is a meticulous selection from the Arroyo block in our Casablanca Valley estate. This area is an old river terrace, which results in well drained soils and deep roots, delivering the optimum conditions for this variety to fully express its potential.

HARVEST 2015

The 2015 vintage produced great quality fruit due to low yields and dry growing conditions during spring and summer, with wide thermal amplitude between day and night. Slow ripening of the grapes enabled them to preserve their freshness, flavor, aroma, and an elegant acidity.

THE WINE

This pure expression of Merlot opens with inviting aromas of blackberry, dark chocolate and clove. Elegant flavors of red plum and vanilla, with well-integrated velvety tannins; smooth and perfectly balanced.



WINEMAKER'S NOTE

The grapes are hand-harvested in small batches at first light and carefully double-sorted. A portion of the fruit undergoes whole-cluster fermentation with wild yeasts in small open top tanks. The wine then rests for 14 months in a 3000 L foudre, in order to increase depth, elegance and complexity. 3000 bottles.

VARIETAL COMPOSITION: 100% MERLOT

ALCOHOL: 14,5%

AGING: 14 MONTHS IN A 3000 L FOUFRE

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