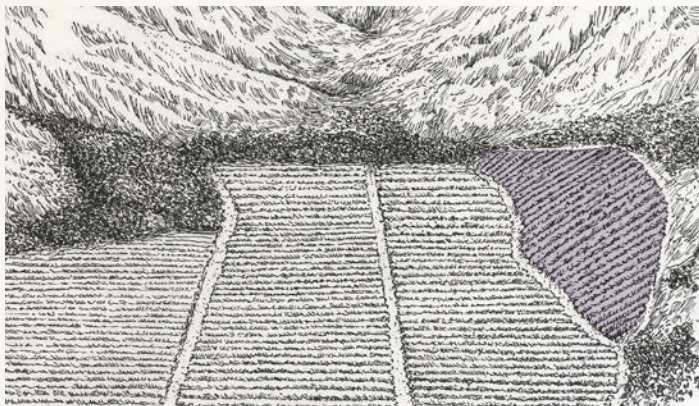


RITUAL ALCAPARRAL BLOCK

SYRAH 2014 *Casablanca Valley*



PROXIMITY TO THE PACIFIC OCEAN: 22 KM APPROX.

ELEVATION: 400 MASL

ALCAPARRAL BLOCK

An expression of the granite rich soils of Chile's Coastal Range, and the cool climate of the Casablanca Valley.

HARVEST 2014

Great quality fruit due to low yields and Mediterranean climate, with dry growing conditions during spring and summer and 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

An elegant Syrah born in the heights of our vineyards with a unique identity, delivering freshness, black fruit, herbs and hints of olive. Careful handling of the terroir and the dedicated work of the winemaking team define the ritual that leads to this captivating wine.



92 POINTS



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 to deliver structure and freshness. Ritual Syrah is fermented with wild yeasts to increase depth, intensity and complexity. 3204 bottles.

VARIETAL COMPOSITION: 100% SYRAH

ALCOHOL: 14%

AGING: 14 MONTHS IN FRENCH OAK BARRELS, 25% NEW

WWW.RITUALWINES.COM