

RITUAL

PINOT NOIR

2017

Casablanca Valley



A medium-bodied Pinot Noir with remarkable floral, cherry and raspberry aromas. In the mouth, bright fruit flavors with a wonderful texture and extraordinary acidity. Smooth and balanced with a long, silky and velvety finish.

COMPOSITION

100% Pinot Noir

WINEMARKER'S NOTES

The grapes are hand-picked in small batches at first light in the cool morning and carefully double-sorted. A portion of the fruit is whole-cluster fermented to obtain structure and complexity. Ritual Pinot Noir is fermented with wild yeasts to increase depth, intensity and complexity.

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, and 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.



14° C - 57°F



ALCOHOL 13.5%



GRILLED TUNA,
SEAFOOD RISOTTO



11 MONTHS IN FRENCH OAK BARRELS,
20% NEW



PH 3.56



RESIDUAL SUGAR 1.72 G/L



ACIDITY 5.39 G/L