

RITUAL

BLOCK



SYRAH ALCAPARRAL 2017 Casablanca Valley

An elegant Syrah born in the heights of our vineyards with a unique identity, delivering freshness, black fruit, herbs and hints of olive.



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.



An expression of the granite rich soils of Chile's Coastal Range.

WINEMAKER'S NOTES

The grapes are hand-picked in small batches at first light and carefully double-sorted. A portion of the fruit is whole-cluster fermented in order to deliver structure and freshness. Ritual Syrah 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, almost a month ahead of the previous year. Lower yields resulted in remarkable aromatic intensity and flavor, delivering wines with good balance and excellent concentration.



16° C
60° F



14%



PATAGONIAN LAMB,
GOAT CHEESE,
PORK CHOP



12 MONTHS IN
FRENCH OAK
BARRELS, 25% NEW



PH
3.79



RESIDUAL
SUGAR
1.95 G/L



ACIDITY
4,95 G/L