

# RITUAL

## MERLOT 2016

Casablanca Valley



*An elegant Merlot with a unique identity, fresh and with intense fruity aromas of cherries and plum. Smooth and balanced on the palate, with silky tannins and a persistent finish.*

### COMPOSITION

100% Merlot

### 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 with wild yeasts to deliver structure and freshness. Ritual Merlot is aged for 12 months in 5000 L foudres in order to increase depth, elegance and complexity.

### 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. These conditions, together with the organic practices used in the vineyards, gave way to elegant notes and a complex aromatic profile.



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.



16° C - 60° F



ALCOHOL 14%



CRAB CAKE, GRILLED VEGETABLES  
BRUSCHETTA, PASTA



12 MONTHS IN 5000L FOUDES



PH 3.59



RESIDUAL SUGAR 2.1 G/L



ACIDITY 5.09 G/L