

RITUAL BLOCK



PINOT NOIR MONSTER 2017
Casablanca Valley

*Intense red fruit, berries and hints of sweet spices.
The wine is round and fresh, with nice silky
tannins and a long finish.*



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.



Soils rich in quartz and mica, located on a southern slope at the foot of the Coastal Range deliver a fresh and elegant wine.

WINEMAKER'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, 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.



14° C
57° F



13.5%



TUNA, SALMON,
SEAFOOD PAELLA



14 MONTHS IN
FRENCH OAK
BARRELS, 30% NEW



PH
3.6



RESIDUAL
SUGAR
1.2 G/L



ACIDITY
6.2 G/L

WWW.RITUALWINES.COM