

# RITUAL BLOCK



PINOT NOIR MONSTER | 2018  
Casablanca Valley  
Organic Wine

*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 varieties.



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.

## 2018 VINTAGE

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and long wines.



ORGANICALLY FARMED VINEYARDS DELIVER  
MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14° C  
57° F



13.5%



TUNA, SALMON,  
SEAFOOD PAELLA



14 MONTHS IN  
FRENCH OAK  
BARRELS, 30% NEW



PH  
3.64



RESIDUAL  
SUGAR  
1.8 G/L



ACIDITY  
3.52 G/L