

RITUAL

MERLOT 2019

Casablanca Valley

ORGANIC WINE



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.

2019 VINTAGE

An excellent harvest in the Casablanca Valley. The moderate temperatures during spring, without significant rains, allowed for good bud break and flowering. During summer there were no large diurnal temperatures, benefitting the ripening curve and helping maintain the freshness of the fruit in this zone. Harvest was pushed up by 10 days with respect to last year, and with lower yields that produced intense aromatics and flavors, producing fresh, intense wines with balanced acidity 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



Decomposed granite soils, well-drained.



16° C - 60° F



ALCOHOL 14%



CRAB CAKE, GRILLED VEGETABLES
BRUSCHETTA, PASTA



12 MONTHS IN 5000L FOUDES



PH 3.66



RESIDUAL SUGAR 2.7 G/L



ACIDITY 5.02 G/L

