

RITUAL BLOCK



PINOT NOIR MONSTER | 2019
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 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.

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.



ORGANICALLY FARMED VINEYARDS DELIVER
MAXIMUM EXPRESSION OF OUR LIVING SOILS.



14° C
57° F



14%



TUNA, SALMON,
SEAFOOD PAELLA



14 MONTHS IN
FRENCH OAK
BARRELS, 30% NEW



PH
3.68



RESIDUAL
SUGAR
1.33 G/L



ACIDITY
5.02 G/L

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