

RITUAL BLOCK



SYRAH ALCAPARRAL 2019
Casablanca Valley
Organic Wine

An elegant Syrah born in the heights of our vineyards with a unique identity, delivering freshness, black fruit, herbs and hints of olive.



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.



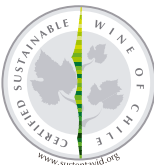
An expression of the granite rich soils of Chile's Coastal Range.

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 in order to deliver structure and freshness. Ritual Syrah 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.



16° C
60° F



14%



PATAGONIAN LAMB,
GOAT CHEESE,
PORK CHOP



12 MONTHS IN
FRENCH OAK
BARRELS, 25% NEW



PH
3.62



RESIDUAL
SUGAR
1 G/L



ACIDITY
5.69 G/L

WWW.RITUALWINES.COM