

# RITUAL



## PINOT NOIR 2015



### THE APPELLATION: CASABLANCA VALLEY

The Casablanca Valley is a cool climate area on the north western side of Chile's coastal range less than 30 kilometers from the Pacific Ocean. Our estate occupies the extreme eastern end of the valley and is noted for its gentle Pacific breezes and early morning fog, making it the ideal climate for producing cool climate varieties such as Sauvignon Blanc and Pinot Noir.

Ritual Pinot Noir is a meticulous selection of specific vineyard lots and barrel selections from 20 hectares of Pinot Noir planted in the coolest sections of our Casablanca Valley Estate property vineyard estate.

### THE 2015 VINTAGE

Harvest 2015 had a very positive development, and yields within expected. The season was marked by a very beneficial rainfall at the beginning, great for the evolution of the vines. Weather conditions and extended temperature range between day and night allowed for slow ripening of the grapes, maintaining excellent quality of fruit and freshness. These conditions, together with careful vineyard management resulted in elegant notes and a complex aromatic profile.

### THE WINE

A medium-bodied Pinot Noir with remarkable floral, cranberry and raspberry aromas. In the mouth, bright fruit flavors with a wonderful texture and extraordinary acidity. Smooth and balanced with a silky, velvety finish.

### WINEMAKER'S NOTES

The grapes are hand-harvested in small batches at first light in the cool morning and carefully double-sorted. A portion of the fruit undergoes whole-cluster fermentation to increase structure and complexity. Ritual Pinot Noir is fermented with wild yeast to increase depth, intensity and complexity. Malolactic fermentation and 11 months in French oak increase elegance and richness.

**VARIETAL COMPOSITION: 100% PINOT NOIR**

**ALCOHOL: 14%**

**OAK: 11 MONTHS IN FRENCH OAK, 20% NEW**