

RITUAL



SAUVIGNON BLANC 2015



THE APPELLATION: CASABLANCA VALLEY

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. 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.

Ritual Sauvignon Blanc comes from the coolest part of our estate, giving us fresh fruit flavors with bright acidity.

THE VINTAGE

The 2015 vintage produced great quality fruit due to low yields and our Mediterranean climate, with a wide difference of temperatures between day and night. Slow ripening of the grapes allowed to preserve their freshness, flavor, aromas, and an elegant acidity.

THE WINE

Intense citrus and floral notes are combined with flavors of white peaches and nectarines that are enhanced by the well integrated acidity. It's long and vibrant with an impeccable clean smooth finish.

WINEMAKER'S NOTES

Grapes are hand harvested at night, maximizing freshness and vibrancy with whole cluster pressing directly into concrete eggs, neutral barrels and stainless steel barrels. This allows us to try different techniques during fermentation in terms of temperatures and cloudiness of the juice, which reveals varying aromatics making this wine very expressive and unique. After fermentation, we stir the lees every two weeks for eight months, obtaining a smooth and complex mouthfeel, without losing its freshness.

VARIETAL COMPOSITION: 100% SAUVIGNON BLANC

ALCOHOL: 14%

OAK: 30% NEUTRAL OAK, 30% CONCRETE EGGS,
40% STAINLESS STEEL TANKS