

RITUAL

CHARDONNAY

2018

Casablanca Valley



An elegant wine of yellow-green color, with expressive aromas of grapefruit, tangerine and soft hazelnut notes intertwined with subtle hints of oak and vanilla. Soft, elegant and creamy texture with remarkable roundness and a long finish.

COMPOSITION

100% Chardonnay

WINEMAKER'S NOTES

Grapes are hand-picked at night, maximizing freshness and vibrancy with whole cluster pressing. A portion of the fruit is whole-cluster fermented in concrete eggs, increasing texture and fruit flavors. The rest ferments in oak barrels, delivering structure, complexity and silkiness. After fermentation, we stir the lees regularly, in order to achieve maximum expression.

2018 VINTAGE

An extraordinary season, with significant rainfall in the winter, accumulating a record average of the last ten years in the Casablanca Valley. Temperatures were moderate during the whole season, giving way to a slow maturity curve, achieving very good quality physiological maturity. The grapes were harvested in optimum condition, with the maximum fruit expression of the Casablanca Valley, delivering fresh, intense and long wines.



SUSTAINABLE FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION OF
OUR LIVING SOILS.



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.



12° C - 53° F



ALCOHOL 14%



SEAFOOD
CHICKEN MEAT SALAD



20% CONCRETE EGGS,
20% NEW 400LTS BARRELS,
60% NEUTRAL OAK



PH 3.05



RESIDUAL SUGAR < 1.0 G/L



ACIDITY 4,86 G/L

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