

RAMIRANA



Ramirana Trinidad Vineyard 2010

Vineyards

Variety	Syrah 64% / Cabernet Sauvignon 25% / Carmenere 11%
Denomination of origin	Maipo Valley, Trinidad Vineyard
Soils	Granite clay with granite altered rock after the first 60 cm for the Syrah. In the Cabernet and Carménère clay and silt with stones.
Harvest	100% hand picked. The harvest took place in April 22 for the Syrah, April 15 for the Cabernet Sauvignon and May 12 for the Carménère, during the time in which grapes presented their best organoleptic potential.
Vintage	2010 vintage was a medium cold year for Maipo valley with almost no rain during the ripening season that allowed to get exceptional healthy grapes. Fruit expression and elegance are the two descriptors of this year, as well as balance and fruity character.

Wine

Winemaking	Low temperatures was a pre-fermentation maceration to extract more color and aroma. Then, the must was fermented in stainless steel tanks at a controlled temperature between 24 and 26 degrees to allow for gentle extraction of tannins and a good intensity of aromas.
Ageing	100% of this wine was aged during 14 months in french burgundy oak barrels, and rest in bottle for 10 months.
Technical Data	Alc/Vol: 14,0 %GL; pH: 3,44; Total Acidity: 6,36 g/L.
Best Before	Ready to drink now or will improve his complexity in the next 8 years in right cellar conditions.

Tasting Notes

Color	Deep ruby colour with violet hints.
Aroma	Elegant and complex; nice wild berries character such as blue and blackberries coming from the Syrah, mingled with cassis, dark cherry and black pepper coming from the Cabernet sauvignon and Carménère.
Palate	With great concentration and structure, all the fruit rush sits strongly over a structural and softly delicate drop of french oak, where the vanilla and spicy hints complements the juicy velvety fruity end. Long and clean finish.

Serving Suggestion

Recommended drinking temperature between 16-17°C. Ideal for red grilled meat, rich flavored dishes as deer and wild pork. Or with lamb and pork as well.