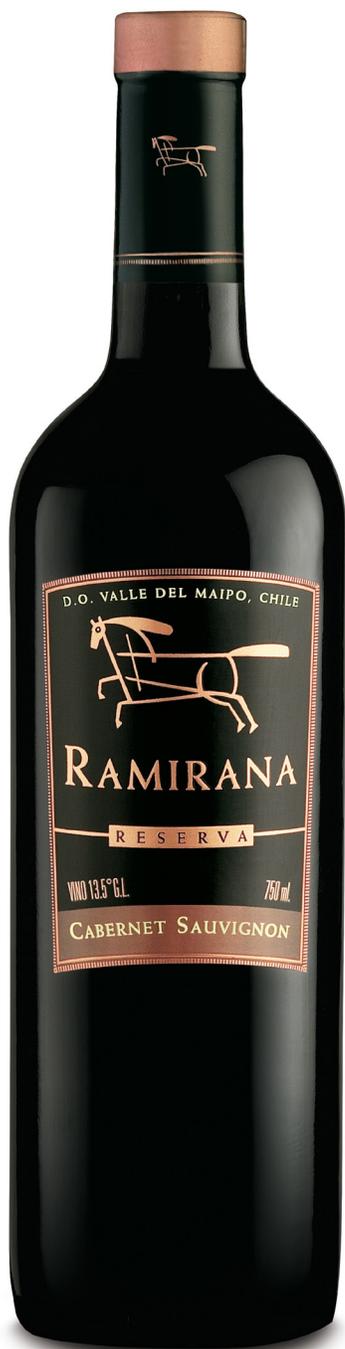


RAMIRANA



Ramirana Reserva Cabernet Sauvignon - 2013

Vineyards

Variety	100% Cabernet Sauvignon.
Denomination of origin	Maipo Valley.
Soils	Highly permeable granitic and stony soil with a depth of between 0.6 and 2 metres.
Harvest	The grapes were harvested between 25 and 30 April, when their organoleptic qualities, aromas and tannins were at their best. The clusters were picked by hand and were then transported and selected.
Vintage	2013 was a cold year in Chile. The low temperatures during the ripening period meant that the grapes ripened slowly. As a result, the wines have good aromatic intensity, revealing characteristic varietal aromas, as well as great freshness and crisp acidity. There was little rain during the ripening period and so the grapes were in perfect healthy conditions when they were harvested.

Winemaking

Fermentation	The clusters were harvested at night to prevent oxidation. Prior to fermentation, the grapes underwent a cold maceration for a week. This is so that the contact between the skins and the juice could draw out the varietal aromas and flavours. The fermentation took place at controlled temperatures of between 24°C and 26°C. The process also gently drew out tannins.
Ageing	70% of this wine was aged in French oak for 10 months, while the other 30% was matured in stainless steel tanks to retain the fruity component of the blend. It was then bottle-aged for 6 months.
Technical Data	Alc/Vol: 13.5% GL. pH: 3,5. Total acidity: 6 g/L (Tartaric Acid).
Ageing potential	This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Colour	Intense ruby red in colour.
Aroma	An expressive nose, rich in red and black fruit, especially berries such as strawberries, raspberries, blueberries and blackcurrants, which intermingle with notes of black pepper, caramel, tobacco and chocolate.
Palate	This wine has well-balanced body, good structure and acidity and ripe tannins. Long, fruity and persistent in the finish.

Serving Suggestion

Best served at around 16°C, this wine pairs well with grilled red meat and mature cheese.