

RAMIRANA



Ramirana Reserva Syrah 2013

Vineyards

Variety	100% Syrah.
Denomination of origin	Maipo Valley
Soils	Granitic and stony and highly permeable. Depth of between 0.6 and 2 metres.
Harvest	The grapes were harvested between 18 and 27 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 oak-aged for 10 months, half in French oak and half in American oak. The wine was then bottle-aged for 6 months.
Technical Data	Alc/Vol: 13.5% GL, pH: 3,57. Total acidity: 5,27 g/L (Tartaric Acid).
Ageing potential	This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Colour	Deep bluish black.
Aroma	This elegant wine unveils notes of ripe berries, blueberries and blackberries, along with spices such as black pepper, cloves, tobacco and dark chocolate.
Palate	This wine has good concentration and balanced acidity with ripe tannins and a smooth structure. Clean and fresh finish.

Serving Suggestion

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, slowly cooked meat, lamb and spicy dishes.