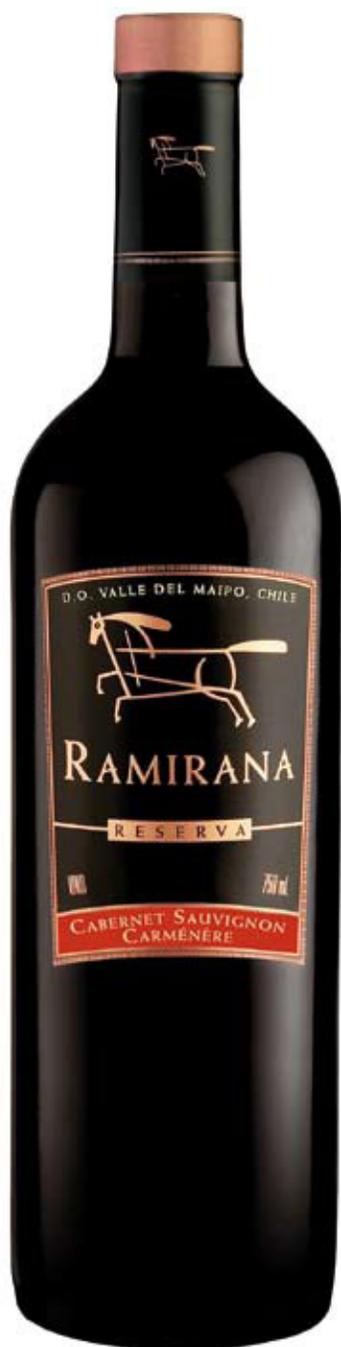


RAMIRANA



Ramirana Reserva Cabernet Sauvignon - Carménère 2014

Vineyards

Variety	70% Cabernet sauvignon, 30% Carménère
Denomination of origin	Maipo Valley
Soils	The first 80-cm layer is lime mixed with a medium level of granitic clay. The second layer is a mix of granitic clay, sand and medium-sized stones of colluvial origin, enabling both good drainage and root development.
Vintage	2014 was a warm year in Chile. The mid to high temperatures during the ripening period meant that the grapes ripened quickly. As a result, the wines have good aromatic intensity, revealing characteristic varietal aromas. There was little rain during the ripening period and so the grapes were in perfect healthy conditions when they were harvested.
Harvest	The Cabernet Sauvignon grapes were harvested on 18 April and the Carménère on 5 May.

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: 3,58. Total acidity: 5,46 g/L (Tartaric Acid).
Ageing potential	This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Colour	Intense, deep violet with ruby tones at the rim.
Aroma	Nice expression. The nose is dominated by aromas of wild berries, such as raspberries, blackcurrants and black cherries from the Cabernet Sauvignon, complemented by classic notes of spice from the Carménère, such as black pepper and red chilli pepper. Soft vanilla and dried fruit are contributed by the French oak, lending the wine elegance and character.
Palate	Achieving a perfect balance between acidity and body, this medium-bodied, smooth-tannin blend has the structure of Cabernet Sauvignon and the smoothness of Carménère. Clean and pleasantly persistent in the finish.

Serving Suggestion

Best served at around 16°C, this wine pairs well with grilled meat, mature cheese and white meat, such as pork and lamb.