

# RAMIRANA



## Ramirana Gran Reserva Cabernet Sauvignon 2012

### Vineyard

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Varieties	100% Cabernet Sauvignon
Denomination of origin	Maipo Valley, Trinidad Estate.
Soil	Granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.
Harvest	The grapes were 100% hand-harvested. The grapes were harvested between 12 and 14 April, when their organoleptic qualities, aromas and tannins were at their best.
Vintage	The 2012 vintage was characterized by mild to cool temperatures, which resulted in wines with delicious acidity and well-balanced alcohol. There was almost no rain during the ripening period, so the grapes were very healthy, fruit-filled, characterful and very typical of their variety.

### Winemaking

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Fermentation	The grapes first underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 24°C and 26°C.
Ageing	100% of this wine was aged for 12 months in French oak barrels, 12% of them new and the other 88% were second and third-use. The wine was then bottle-aged for 4 months.
Technical data	Alcohol by volume: 14.0% GL; pH: 3,54; Total Acidity: 5.8 g/L (tartaric acid).
Ageing potential	This wine can be stored for 8 years in optimum conditions.

### Tasting Notes

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Colour	Deep ruby-violet red.
Aromas	This wine is expressive, with intense notes of ripe red and black fruit, such as murtillas and blackcurrants, which intermingle with notes of plums, black pepper and vanilla.
Palate	This fresh, juicy wine has good body and structure and firm, ripe tannins. Pleasant and persistent in the finish.

### Serving suggestion

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Best served at between 16°C and 17°C. This wine pairs well with mature cheese and grilled meat.