

RAMIRANA



Ramirana Gran Reserva Syrah - Carménère 2012

Vineyard

Varieties	60% Syrah 40% Carménère
Denomination of origin	Maipo Valley Trinidad Estate
Soil	The Syrah vines are planted in clay soil of granitic origin, while the Carménère vines are planted in a mixture of lime, sand and clay.
Harvest	The grapes were 100% hand-harvested. All of the grapes were manually harvested; the Syrah on 20 April and the Carménère on 5 May.
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

Fermentation	Prior to fermentation, the must underwent a cold maceration for a period of close to 7 days. Once the alcoholic fermentation was underway, gentle extraction took place at moderate temperatures of between 25°C and 26°C.
Ageing	All of the wine was matured for 12 months in French oak barrels from Burgundy. In the case of Syrah, 15% was aged in new barrels, 25% in second use and 50% in third and fourth use. Only 10% of the Carménère was aged in new barrels, while the remaining 90% was aged in second and third use barrels. 10% of the Syrah was aged in stainless steel until the time came to blend the wine.
Technical data	Alcohol by volume: 14.0% GL; pH: 3,52; Total Acidity: 5.56 g/L (Tartaric Acid).
Ageing potential	This wine can be stored for 4 to 8 years in optimum conditions.

Tasting Notes

Colour	Deep violet red with ruby tones at the rim.
Aromas	This elegant and complex wine reveals notes of wild black berries such as blackberries and blueberries, contributed by the Syrah, together with soft spicy notes like black pepper and tobacco from the Carménère. The oak-ageing contributes gentle notes of vanilla and spices. Meanwhile, notes of native forest contribute complexity and character.
Palate	In the mouth, this wine is concentrated, with a crisp, refreshing acidity. This well-structured wine has round, firm tannins, which underpin a gentle, elegant background of French oak, in which vanilla and black chocolate intermingle with wild fruit.

Serving suggestion

Best served at between 16°C and 17°C, this wine pairs well with grilled meat, such as beef, lamb and pork, slow-cooked meats, such as venison and wild boar and spicy dishes.