

RAMIRANA



Ramirana Gran Reserva Syrah 2012

Vineyard

Varieties	100% Syrah.
Denomination of origin	Trinidad Estate, Maipo Valley.
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 20 and 22 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

Fermentation	The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.
Ageing	All of the wine was matured for 12 months in French oak barrels from Burgundy, 15% of them new, 35% second use and 50% in third and fourth use. The wine was then bottle-aged for 4 months.
Technical data	Alcohol by volume: 14.0% GL; pH: 3,58; Total Acidity: 5.6 g/L (Tartaric Acid).
Ageing potential	This wine can be stored for 8 years in optimum conditions.

Tasting Notes

Colour	Deep violet with rub tones at the rim.
Aromas	A fruity nose dominated by fresh black berries, such as blueberries, blackberries and maqui, together with Chilean native forest and black pepper. Complemented by soft notes of vanilla and chocolate.
Palate	This is a concentrated, refreshing and vibrant wine with elegance. Its firm tannins have become more rounded as a result of the bottle-ageing, giving a smooth structure and a well-balanced, persistent finish.

Serving suggestion

Best served at a temperature of between 16°C and 17°C. This wine is excellent with wild game such as venison and boar, as well as pork and lamb.