

RAMIRANA

Trinidad Vineyard, 2017



Vineyard

- **Variety** Syrah: 64 %, Cabernet Sauvignon: 28 %, Carmenera: 8 %.
- **D.O** Maipo Valley, Trinidad Vineyard.
- **Soil** Granite clay with granite altered rock for the Syrah. In the Cabernet and Carménère clay and silt with stones.
- **Harvest** The grapes were 100 % hand-harvested. Syrah was harvested between 14 and 17 March, Cabernet Sauvignon during 07 and 20 March and the Carménère between 06 and 10 April.
- **Vintage** The 2017 vintage was fresh, with moderate temperatures. The grapes ripened slowly, enabling balanced development. The cool climate allowed the production of wines of great freshness, vibrant acidity and moderate alcohol.

Wine

- **Fermentation** Low temperatures was a pre-fermentation maceration to extract more color and aroma. Then, the must was fermented in stainless steel tanks at a controlled temperature between 24 and 26 degrees to allow for gentle extraction of tannins and a good intensity of aromas.
- **Ageing** 100 % of this wine was allowed to stand for 14 months in French oak barrels of 300 liters for the Syrah and Carménère made in Burgundy and 225 liters for the Cabernet Sauvignon, to remain in the bottle for 12 months.
- **Technical Data**
 - Alc/Vol: 14 % GL
 - pH: 3.42
 - Acidity: 5.48 g/L (Tartaric Acid)
 - Residual Sugar: 3.00 g/L
- **Ageing Potential** Ready to drink now or will improve his complexity in the next 10 years in right cellar conditions.

Tasting Notes

Deep ruby colour with violet hints. Of great intensity are the ripe berries such as blueberries and blackberries from the Syrah with notes of cassis and red cherry from Cabernet Sauvignon. He Carménère for its part, is expressed with notes of black pepper and tobacco. Complement soft native forest aromas characteristic of the place where the grapes Wine that is expressed in several aromatic layers. With great concentration and structure, all the fruit rush sits strongly over a structural and softly delicate drop of french oak, where the vanilla and spicy hints complements the juicy velvety fruity end. Long and clean finish.

Serving Suggestion

Recommended drinking temperature between 16-17°C. Ideal for red grilled meat, rich flavored dishes as deer and wild pork. Or with lamb and pork as well.