

RAMIRANA

Ramirana Reserva Cabernet Sauvignon - Carménère 2018

Wine

Variety 60 % Cabernet Sauvignon, 40 % Carménère.

D.O. Maipo Valley

Soil 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.

Harvest The Cabernet Sauvignon grapes were harvested on April 04 and the Carménère on April 28.

Vintage The 2018 vintage was characterized by the excellent health of the grapes and the stability during the season in general, a fresh and humid spring with consistent temperatures and absence of frost. Together with a warm summer, that allowed the slow maturation of the grapes, having fresh fruits with a very good pH and acidity. Also the health in this Valley was excellent and the moderate summer temperatures gave us grapes with good expression, fresh and spicy.

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: 3.70
Acidity: 5.35 g/L (Tartaric Acid)

Ageing Potencial This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Color 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.

