

# RAMIRANA



## Ramirana Gran Reserva Syrah 2018

### Wine

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<b>Variety</b>	Syrah 100%
<b>D.O.</b>	Maipo Valley.
<b>Vineyard of origin</b>	Trinidad Vineyard.
<b>Soil</b>	Highly permeable granitic, stony soil, with a depth of between 0.6 to 2 metres.
<b>Harvest</b>	The grapes were harvested between 6th to 18th of April.
<b>Vintage</b>	The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

### Winemaking

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<b>Fermentation</b>	First a careful selection of the grapes was made by hand. Then they were put into stainless steel tanks, where they underwent a cold maceration between 6°C to 8°C prior to the alcoholic fermentation. Then the fermentation took place at controlled temperatures of between 22°C and 26°C, with frequently pump overs.
<b>Ageing</b>	100% of this wine matured for 12 months in 80% French oak and 20% American oak barrels with medium toast and fine grain, to keep the balance between black and red fruit notes.
<b>Technical Data</b>	Alc/Vol: 13.5% GL pH: 3.52 Acidity: 5.56 g/L (Tartaric Acid) Residual Sugar: 2.79 g/L
<b>Ageing Potencial</b>	This wine can be stored for up to 7 years in optimum conditions.

### Tasting Notes

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<b>Color</b>	Deep violet red.
<b>Aroma</b>	Fresh berries, blueberries, blackberries and a very subtle floral note stand out, along with aromas of spices like black pepper, tobacco and chocolate.
<b>Palate</b>	Good concentration, fresh, vibrant with good structure and firm tannins that have gain volume with the bottle ageing, giving a smooth and complex structure with a balanced and persistent finish.

### Serving Suggestion

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Best served at between 16°C and 18°C, this wine pairs well with game meat such as venison and wild boar, also with pork, lamb and different matured hams.