

RAMIRANA



Ramirana Gran Reserva Cabernet Sauvignon 2018

Wine

Variety	93% Cabernet Sauvignon, 5% Syrah, 2% Petit Verdot.
D.O.	Maipo Valley.
Vineyard of origin	Trinidad Vineyard.
Soil	Highly permeable granitic and stony soils with a depth of between 0.6 and 2 metres.
Harvest	The grapes were harvested between 6 and 24 April.
Vintage	The 2018 harvest was characterized by the excellent health of the grapes and the stability of the climate in general. We had a cool and humid spring with appropriate temperatures and absence of frost, which together with a not so hot summer, allowed the slow ripening of the grape, delivering fresh fruit with very good pH and acidity, the absence of rain coupled with optimal summer temperatures, allowed perfect health and slow ripening of the grapes. The quality was the expected one and we emphasize a balanced acidity.

Winemaking

Fermentation	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 for a week prior to the alcoholic fermentation. Then the fermentation took place at controlled temperatures of between 25°C and 30°C.
Ageing	100% of this wine matured for 12 months in French oak barrels, 15% of them first-use and the rest second-, third- and fourth-use.
Technical Data	Alc/Vol: 13.5% GL pH: 3.67 Acidity: 4.95 g/L (Tartaric Acid) Residual Sugar: 3.5 g/L
Ageing Potential	This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Color	Deep ruby red colour with violet hues at the rim.
Aroma	Intense notes of blackcurrants, complemented by black cherries and wild berries.
Palate	Concentrated in the mouth, with good volume, this wine has firm but elegant tannins. Persistent and clean finish.

Serving Suggestion

Best served at between 16°C and 18°C, this wine pairs well with grilled red meat, casseroles and mature cheese.