

RAMIRANA



Ramirana La Roblería Vineyard 2017

Vineyard

Variety	Cabernet Sauvignon 67% - Carménère 19% - Petit Verdot 14%
Vineyard of Origin	La Roblería Vineyard.
D.O	Colchagua Valley - Apalta.
Soil	Clay-granitic soil with colluvial rocks in the profile.
Vintage	2017 was characterized by being a year that presented medium to high temperatures. The vineyard, for all the varieties, delivered a low yield, which translated into wines concentrated in aroma and flavor, with great color intensity. Therefore, the grapes were harvested early in the season to achieve balance between alcohol and acidity. In addition, during the maturity period there wasn't any rain, so the sanitary condition of the grapes at the harvest was optimal.

Wine

Fermentation	The grapes underwent a pre-fermentative maceration at low temperatures to extract the maximum color and aromas. Then they were fermented in stainless steel tanks between 24-28°C to enable the tannins to be gently extracted and draw out intense fruit aromas.
Ageing	100 % of this wine was aged for 14 months in french oak barrels from Burgundy area. Then, the wine was bottled for 6 to 8 months.
Technical Data	Alc/Vol: 14 % GL pH: 3.45 Acidity: 5.4 g/L (Tartaric Acid) Residual Sugar: 2.6 g/L
Ageing Potential	This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.

Tasting Notes

Color	Deep violet color with ruby hues at the rim.
Aroma	Great intensity and rich aromatic layers. Notes of cassis contributed by Cabernet Sauvignon stand out, together with notes of spices such as black pepper and paprika from the Carménère and wild black and blue berries from Petit verdot. Finally, sweet notes of vanilla, cinnamon and cloves from aging in French oak barrels.
Palate	High concentration and well rounded in mouth, with structured tannins that provide volume and tension to the medium palate. Fresh finish, long persistence and great juiciness.

Serving Suggestion

Recommended drinking temperature between 16 - 17 ° C. Ideal for grilled and slow-cooked meat, lamb and mature cheeses.