

RAMIRANA

Ramirana Reserva Carménère 2017

Wine

Variety 85% Carménère, 15% Syrah.

D.O. Maipo Valley.

Soil Granitic and stony, highly permeable.

Harvest The grapes were harvested between 22 March and 21 April, when their organoleptic qualities, aromas and tannins were at their best.

Vintage Temperatures were medium through the whole ripening period in 2017, which allowed a good maturation process. The results were fresh, well-balanced wines with moderate alcohol level.

Winemaking

Fermentation The selected clusters underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

Ageing 70% of this wine was aged for 10 months in French oak barrels. The wine was then bottle-aged for 3 months.

Technical Data Alc/Vol: 13.0% GL
pH: 3.66
Acidity: 4.75 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 cherry red colour with burgundy notes.

Aroma Intense and rich nose, with aromas of fresh black and red fruits such as blueberry, blackberry, currant, strawberry and cherry, along with spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla.

Palate Good structure, balanced body, with velvety tannins that give it great volume. Clean and elegant finish.

Serving Suggestion

Best served at between 16°C and 18°C. This wine pairs well with soft cheese, creamy dishes, stews and spicy dishes.

