

RAMIRANA



Gran Reserva Syrah / Carménère 2020

Vineyard

Variety	55% Carménère - 45% Syrah.
D.O	Trinidad Vineyard.
Soil	The Syrah vines are planted in red clay soil from granite origin, with altered granite rock at a depth of more than 60cm, while the Carménère vines are planted in a mixture of silt, sand and clay with colluvial stones.
Vintage	The 2020 vintage was a fresh vintage with moderate temperatures. The grapes riped slowly which allowed a balanced development, resulting in elegant wines.
Harvest	Bunches were 100% hand-picked in the early hours of the morning. Harvest was from March 9 to 19 for the Syrah and from March 27 to April 6 for the Carménère.

Winemaking

Fermentation	Before fermentation, each variety was subject to a cold maceration for around 10 days. During fermentation, a gentle extraction took place with moderate temperatures between 25°C and 28°C.
Ageing	100 % of the wine was aged for 12 months in French oak barrels from Burgundy. 10% of the Syrah was aged in new barrels, while 20% in second-use and 70% in third- and fourth-use barrels. For the Carménère just second-, third- and fourth-use barrels.
Technical Data	Alc/Vol: 13.5% GL pH: 3.51 Acidity: 5.55 g/L (Tartaric Acid) Residual Sugar: 3.31 g/L

Ageing Potencial This wine can be stored for 6 to 8 years in optimum conditions.

Tasting Notes

Deep violet red with ruby tones. This elegant wine reveals notes of black and blueberries, coming from the Syrah, together with soft spicy notes like black pepper and tobacco from the Carménère. The oak-ageing brings gentle notes of vanilla and sweet spice, while aromas of native forest expresses character of place. In the palad, the wine shows a nice concentration, with balanced acidity. Well-structured with firm, round tannins, giving an elegant background of French oak, in which vanilla and bitter chocolate blends with the berries.

Serving Suggestion

Best served between 16°C and 17°C. This wine pairs well with grilled meat, such as beef, lamb and pork and spicy dishes.

