

RAMIRANA



Gran Reserva Syrah 2020



Vineyard

Variety	85% Syrah -10% Merlot- 2% Tintorera - 3% Carmenera.
D.O	Maipo Valley.
Soil	Highly permeable granitic, stony soil, with a depth of between of 0.6 to 2 metres.
Vintage	The 2020 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.
Harvest	Harvesting took place from March 9 to 18.

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 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.

Ageing 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.

Technical Data Alc/Vol: 13.5% GL
pH: 3.54
Acidity: 4.98 g/L (Tartaric Acid)
Residual Sugar: 2.53 g/L

Ageing Potencial This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

Deep violet red. Fresh berries, blueberries, blackberries and a very subtle floral note stand out, along with aromas of spices like black pepper, tobacco and chocolate. 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

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.