

# RAMIRANA



## Reserva Carménère 2022



### Vineyard

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Variety Carménère 85% Syrah 15%.

D.O Maipo Valley.

Soil Granitic and stony, highly permeable.

Vintage This was a year of medium to low temperatures, which delayed the ripening of the grapes. In the months of February and March the temperatures remained average, which finally resulted in a quiet harvest with high potential acidity levels that allowed us to obtain fresh and aromatic wines.

Harvest The grapes were harvested from April 20 to May 13, when the grapes showed optimal organoleptic qualities of aromas and tannin ripeness.

### Winemaking

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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: 3.47  
Acidity: 5.12g/L (Tartaric Acid)  
Residual Sugar: 2.87 g/L

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

### Tasting Notes

This wine can be stored for up to 7 years in optimum conditions. 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 Good structure, balanced body, with velvety tannins that give it great volume. Clean and elegant finish.

### Serving Suggestion

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