

RAMIRANA



Reserva Cabernet Sauvignon / Carménère 2020



Vineyard

Variety	60 % Cabernet Sauvignon 40 % Carménère.
D.O	Maipo Valley.
Soil	The first 80-cm layer is lime mixed with a medium level of granitic clay. The second layer is a mix of granitic clay, sand and medium-sized stones of colluvial origin, enabling both good drainage and root development
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	The Cabernet Sauvignon grapes were harvested from March 2 to 14, while the Carmenerre grapes were harvested from March 3 to April 9.

Winemaking

Fermentation The clusters were harvested at night to prevent oxidation. Prior to fermentation, the grapes underwent a cold maceration for a week. This is so that the contact between the skins and the juice could draw out the varietal aromas and flavours. The fermentation took place at controlled temperatures of between 24°C and 28°C. The process also gently drew out tannins.

Ageing 70% of this wine was aged in French oak for 10 months, while the other 30% was matured in stainless steel tanks to retain the fruity component of the blend. It was then bottle-aged for 6 months

Technical Data Alc/Vol: 13.5% GL
pH: 3.55
Acidity: 5.30 g/L (Tartaric Acid)
Residual Sugar: 3.31 g/L

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

Tasting Notes

Intense, deep violet with ruby tones at the rim. Nice expression. The nose is dominated by aromas of wild berries, such as raspberries, blackcurrants and black cherries from the Cabernet Sauvignon, complemented by classic notes of spice from the Carménère, such as black pepper and red chilli pepper. Soft vanilla and dried fruit are contributed by the French oak, lending the wine elegance and character. Achieving a perfect balance between acidity and body, this medium-bodied, smooth-tannin blend has the structure of Cabernet Sauvignon and the smoothness of Carménère. Clean and pleasantly persistent in the finish

Serving Suggestion

Best served at around 16°C, this wine pairs well with grilled meat, mature cheese and white meat, such as pork and lamb.