

RAMIRANA



Reserva Cabernet Sauvignon 2022



Vineyard

- Variety Cabernet Sauvignon 85% Syrah 15%.
- D.O Maipo Valley.
- Soil Granitic and stony, highly permeable with a depth of between 0.6 and 2 metres.
- 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 March 22 to May 4, when the grapes showed optimal organoleptic qualities of aromas and tannin maturity.

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: 3.61
Acidity: 5.17 g/L (Tartaric Acid)
Residual Sugar: 2.96 g/L
- Ageing Potencial This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

This wine is deep ruby in colour. The nose is expressive and intense with fresh red and black fruit, such as strawberries, raspberries, blueberries and cassis, intermingled with black pepper, caramel, tobacco and chocolate. Well structured wine with balanced body, good acidity and mature tannins. Fruity, long and persistent finish.

Serving Suggestion

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, grilled meat and well-seasoned dishes.