

# RAMIRANA



## Reserva Syrah 2022



### Vineyard

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Variety	Syrah 100%.
D.O	Maipo Valley.
Soil	Highly permeable granitic and stony soil. 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 11, when the grapes showed optimal organoleptic qualities of aromas and tannin maturity.

### Winemaking

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Fermentation	The grapes underwent a low-temperature 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 and then bottle-aged for 3 months.
Technical Data	Alc/Vol: 13.0% GL pH: 3.6 Acidity: 5.17g/L (Tartaric Acid) Residual Sugar: 2.99 g/L
Ageing Potential	This wine can be stored for up to 7 years in optimum conditions.

### Tasting Notes

Deep violet red. This elegant wine unveils notes of fresh berries, blueberries and blackberries, along with spices such as black pepper, cloves, tobacco and dark chocolate. This wine has good concentration and balanced acidity with ripe medium structured tannins. Long and persistent finish.

### Serving Suggestion

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Best served at between 16°C and 17°C. This wine pairs well with pork, lamb and grilled lean red meats.