

RAMIRANA



Premium La Roblería 2020

Vineyard

Variety	72% Cabernet Sauvignon, 15% Carménère, 13% Petit Verdot.
D.O	Colchagua Valley - Apalta.
Soil	Clay-granitic soil with colluvial rocks in the profile.
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 harvest took place from March 22 to 28 for Carménère, March 20 to 21 for Cabernet Sauvignon and April 18 for Petit Verdot.

Winemaking

Fermentation	The grapes underwent a pre-fermentative maceration at low temperatures to extract the maximum color and aromas. Then they were fermented in stainless steel tanks between 24-28°C to enable the tannins to be gently extracted and draw out intense fruit aromas.
Ageing	100% of this wine was aged for 14 months in french oak 300L barrels from Burgundy area. Then, the wine was bottle aged for 6 to 8 months.

Technical Data	Alc/Vol: 14% GL pH: 3.54 Acidity: 5.89 g/L (Tartaric Acid) Residual Sugar: 3.12 g/L
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Ageing Potential	This wine can be enjoyed now or, if cellared under the right conditions, will increase in complexity over the next 8 years.
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Tasting Notes

Deep ruby with violet hues at the rim. The nose has intensity, revealing classic aromas of blackcurrants from the Cabernet Sauvignon intermingled with soft spicy notes from the Carménère and blueberries from the Petit Verdot. A perfect balance between smoothness and concentration, this blend has good persistence and freshness, complemented by an elegant base of French oak that brings an additional dimension to the expressive layers of flavors.

Serving Suggestion

Recommended drinking temperature between 16-17°C. Ideal for grilled and slow-cooked meat, lamb and mature cheeses.

