

RAMIRANA

Premium Trinidad 2020



Vineyard

Variety	65% Syrah, 23% Cabernet Sauvignon, 12% Carménère.
D.O	Maipo Valley.
Soil	Granite clay with granite altered rock for the Syrah. In the Cabernet and Carménère clay and silt with stones.
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 10 to 19 for Syrah; February 26 to March 2 for Cabernet Sauvignon and from March 27 to April 2 for Carménère.

Winemaking

Fermentation	Low temperatures was a pre-fermentation maceration to extract more color and aroma. Then, the must was fermented in stainless steel tanks at a controlled temperature between 24 and 26 degrees to allow for gentle extraction of tannins and a good intensity of aromas.
Ageing	100% of this wine was allowed to stand for 14 months in French oak barrels of 300 liters for the Syrah and Carménère made in Burgundy and 225 liters for the Cabernet Sauvignon, to remain in the bottle for 12 months.
Technical Data	Alc/Vol: 14% GL pH: 3.42 Acidity: 5.58 g/L (Tartaric Acid) Residual Sugar: 2.55 g/L
Ageing Potencial	Ready to drink now or will improve his complexity in the next 10 years in right cellar conditions

Tasting Notes

Deep ruby colour with violet hints. Of great intensity are the ripe berries such as blueberries and blackberries from the Syrah with notes of cassis and red cherry from Cabernet Sauvignon. He Carménère for its part, is expressed with notes of black pepper and tobacco. Complement soft native forest aromas characteristic of the place where the grapes Wine that is expressed in several aromatic layers. With great concentration and structure, all the fruit rush sits strongly over a structural and softly delicate drop of french oak, where the vanilla and spicy hints complements the juicy velvety fruity end. Long and clean finish.

Serving Suggestion

Recommended drinking temperature between 16-17°C. Ideal for red grilled meat, rich flavored dishes as deer and wild pork. Or with lamb and pork as well.

