

## Ramírez de la Piscina Young Red Wine (D.O.Ca. Rioja)



### *Grape Variety:*

100% Tempranillo. Picked by hand.

### *Vineyards:*

Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

### *Vinification:*

This wine is made by Carbonic Maceration. After careful sorting on the selection table, the most intact grapes are transferred to stainless steel tanks. The tanks are filled with carbon dioxide to avoid any oxidation and deterioration of the free-run juice which appears as a result of the transfer. Great care is taken for the skin of the grapes to remain as intact as possible during the process.

Fermentation begins inside the individual grapes until the area between the pulp and the skin is broken down, allowing the semi-fermented juice to flow out. During this process, colourants and polyphenols present in the skins migrate towards the pulp, giving it the colour and structure which the wine will later also have.

After this maceration period of 7 to 9 days, the first free-run juice/wine (low in alcohol) is run off by gravity in order to concentrate the remaining wine. A day later, the remaining second-run liquid is also run off by gravity. The grapes, mostly still whole, are gently pressed in the pneumatic press. The semi-fermented liquid is still high in sugars, and fermentation continues once it is mixed with the earlier second-run juice.

### *Tasting Note:*

Ruby in colour with a purple rim, characteristic of young wine. Fruity and intense on the nose. Initially there is some tannin in the mouth, followed by sweetness and fullness, strong fruitiness, reminiscent of strawberry with liquorice touches. The final back-taste is pleasant and lasting.

### *Pairing:*

Best served with red or white meat, roast lamb, pork, beef, game, poultry, stews, rice dishes, pulses, mushrooms and mature cheese.

### *Serving Suggestions:*

The ideal serving temperature is 14-16°C (57-61°F).