

Ramírez de la Piscina Selección Crianza Red Wine (D.O.Ca. Rioja)



Grape Variety:

100% Tempranillo. Picked by hand.

Vineyards:

At least 30 years old. Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

Vinification:

Bunches of grapes are carefully sorted on the selection table, and then whole grapes are destemmed and transferred to a tank for skin-contact maceration. After several days, tumultuous fermentation starts in the liquid found underneath the cap of skins floating on the surface.

Automatic pumping-over and a double system of punching-down in each vat submerges the cap and allows the tannins and colour to be extracted from the grape skins. The entire fermentation is temperature-controlled in order to favour the survival of the yeasts until the end of the process. When fermentation finishes, the wine is run off by gravity.

Ageing:

After its alcoholic fermentation, the wine is racked into American and French oak Bordeaux barrels where malolactic fermentation takes place in winter and spring. The wine is then allowed to rest on its fine lees for up to 16 months of ageing in our bodega's underground cellars.

Thereafter the wine is transferred back to the tanks for fining with egg-whites before filtering and bottling. Ageing is completed in the bottle. The bottles are stored horizontally in our underground bottle-cellars for at least 12 months before their labelling and release for sale.

Tasting Note:

This is an attractive wine that has been barrel-aged, and combines both youthful and mature characteristics.

Cherry-red in colour with violet notes. On the nose there is a good balance between ripe fruit and quality wood. This balance is also present in the mouth where wood, alcohol and tannin combine with spicy vanilla resulting from a touch of delicate oak. A long finish with a pronounced back-taste.

Serving Suggestions:

The ideal serving temperature is 18°C (64°F).