

Ramírez de la Piscina

Reserva 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:

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 punching-down allow 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.

This method of destemming ensures a greater concentration of polyphenols and colour, which will be absolutely vital for the wine's ageing in barrel.

Ageing:

After alcoholic and malolactic fermentation the wine is racked into 225 litre American and French oak barrels where it spends 18 months ageing in our bodega's underground cellars.

Thereafter the wine is transferred back to the tanks for 5 months of natural fining and settling before filtering and bottling.

Ageing is completed in the bottle. The bottles are stored horizontally in our underground bottle-cellars for at least 24 months before their labelling and release for sale.

Tasting Note:

Dark purple. Fragrant dark fruit and smoky oak aromas are complemented by vanilla and licorice. Spicy and broad on the palate, offering concentrated blackcurrant and floral pastille flavours and a hint of mocha. Finishes smooth and quite long, with soft tannins building slowly. The aging regimen here was 18 months in French and American oak barrels, followed by two years in the bottle.

Serving Suggestions:

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

It's recommended to decant and oxygenate the wine.