

Ramírez de la Piscina Selección 2017

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:

Grape bunches are carefully sorted on the selection table, and then grapes are destemmed and deposited in a tank for skin-contact maceration. After several days of maceration, 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.

This method of destemming, combined with double punching-down, ensures a greater concentration of polyphenols and colour, which will be absolutely vital for the wine's long ageing in new oak barrels.

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 winery'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 24 months before their labelling and release for sale.

Tasting Note:

"Bright violet color. Highly expressive aromas of blackberry, cherry-cola, fresh flowers and peppery spices, with a gentle vanilla undertone. Open-knit black and blue fruit flavours show very good clarity and depth and gain sweetness with air. Finishes smooth, round and smoky, with excellent length and harmonious tannins." – Josh Reynolds

Serving Suggestions:

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

It's recommended to decant and oxygenate the wine.