

Representing Star Producers Globally,



Servicing Star Markets Locally



Ramirez de la Piscina Reserva DOC Rioja 2016

Bodega Ramirez SL, Rioja, Spain

eCommerce # 26181 | 14.5% alc./vol. | \$28.55

"Compact berry aromas are spicy and a touch fiery, but nothing that time in the glass can't tame. A racy palate with fresh acidity and overall purity tastes of plum, currant, baking spices and vanilla, while this is smooth and classy on a harmonious finish. Drink through 2025." **Score – 92p (Michael Schachner, Wine Enthusiast)**

Fragrant dark fruit and smoky oak aromas are complemented by vanilla and liquorice. 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.

Terroir:

The name Ramírez de la Piscina traces its lineage back to the Navarra Kings who fought in the First Crusade during the 11th century. Included among this noble ancestry is the famous Cid Campeador. The name is also strongly embedded in the small village of San Vicente de la Sonsierra, which is centrally located in the Sonsierra lands, in the heart of La Rioja Alta.



Vinification:

Hand harvesting of grapes. Fermented with temperature control. After alcoholic and malolactic fermentation, racked into 225 litre American & French oak barrels, aged 18 months in underground cellars, then transferred back to the tanks for 5 months of natural fining and settling before light filtering and bottling. Aged >2 years in the bottle.

Variety: Tempranillo 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Decant and serve at 18°C. Great accompaniment for the red meat dishes, poultry, ham, steak and cheeses.

Wine Enthusiast

James Suckling

Antonio Galloni's Vinoussite

92p Editors Choice

92p

92p



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