



RAMIREZ DE LA PISCINA CRIANZA DOC 2018

Bodega Ramirez SL, Rioja, Spain

Vintages # 383018 | 14.0% alc./vol. | \$18.95 | Release: 22-Oct-2022

“Blackberry, tar and violet aromas. Wet earth, too. Medium to full body with firm, racy tannins and a solid finish. A structured and very classic Rioja. Drink or hold.”

Score – 93p (James Suckling)

“2018 was a difficult year in our area, with many rains and humidity, colder than usual vintages. We used an strategy of reducing the amount of bunches of grapes in each vine-tree and removing the grapes that were bigger because of the water at the selection conveyors, this way we got a concentrated Crianza, richer, more extractive and structured than most of Crianzas of 2018.” (Owner/Winemaker, Sonia Martínez)



JAMESSUCKLING.COM 
 natalie maclean Tim Atkin  Wine & Spirits Decanter
 WORLD WINE AWARDS

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. Stainless steel tanks fermented with temperature control. After malolactic fermentation, racked into 225 litre American & French oak barrels, aged 15 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 roast lamb, pork, beef, game, poultry, stews, rice dishes, pulses, mushrooms and mature or blue cheese.

James Suckling **93p**

Natalie MacLean **90p**

Wine & Spirits Magazine (16vntg) **91p & Best Buy**

Tim Atkin (16vntg) **90p**

Decanter WWA (16vntg) **90p**



Representing Star Producers Globally,



Servicing Star Markets Locally

OWNER/ WINEMAKER, SONIA MARTÍNEZ NOTES:

"We are a family winery. My brother and I are the 4th generation making Ramirez de la Piscina (our last name) wines that we started to export some 25 years ago.

We are based In San Vicente de la Sonsierra (Rioja Alta) and our vineyards are all located between San Vicente de la Sonsierra and Abalos (2 villages 4 kilometres from each other) so, when you taste our wines, you are tasting 100% the flavour of those two villages. The villages are on the left side of the Ebro River (where the rest of the areas are Rioja Alavesa, except of those two villages) so the soil and the winemaking style is similar to some Rioja Alavesa small wineries.

We ONLY use Tempranillo in our red wines, and the reason for this it is because it is the grape that we have planted in our area, and we don't want to go to other villages to get other varieties.

We don't use any irrigation.

The harvest, pruning and other work in the vineyard are done in a manual way.

And at the entrance of the winery, all the grapes are selected in our selection conveyors by hand.

Alcoholic fermentation happens in stainless steel tanks, but malolactic fermentation and stabilization is always in concrete vats in the underground cellar.

We use a blend of American and French oak

2018 was a difficult year in our area, with many rains and humidity, colder than usual vintages. We used an strategy of reducing the amount of bunches of grapes in each vine-tree and removing the grapes that were bigger because of the water at the selection conveyors, this way we got a concentrated Crianza, richer, more extractive and structured than most of Crianzas of 2018.

After decanting you can pair it with infinite types of food, from a peperoni pizza, to some grilled red meat, to some mushroom stew."