



Ramirez de la Piscina Red Cosecha DOC 2016

Bodega Ramirez SL, Rioja, Spain

eCommerce # 556976 | 13.5% alc./vol. | \$14.30



Ruby in colour with a purple rim, characteristic of young wine. Fruity and intense on the nose. Initially there is some tannin in the mouth, followed by sweetness and fullness, strong fruitiness, reminiscent of strawberry with liquorice touches. The final back-taste is pleasant and lasting.

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:

This wine is made by Carbonic Maceration. After careful sorting on the selection table, the most intact grapes are transferred to stainless steel tanks. The tanks are filled with carbon dioxide to avoid any oxidation and deterioration of the free-run juice which appears as a result of the transfer. After this maceration period of 7 to 9 days, the first free-run juice/wine (low in alcohol) is run off by gravity in order to concentrate the remaining wine. A day later, the remaining second-run liquid is also run off by gravity. The grapes, mostly still whole, are gently pressed in the pneumatic press. The semi-fermented liquid is still high in sugars, and fermentation continues once it is mixed with the earlier second-run juice.

Variety: Tempranillo 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 15°C. Great accompaniment for the red or white meat, poultry, stews, rice dishes, pulses and cheeses.