



Ramirez de la Piscina White Cosecha DOC 2016



Bodega Ramirez SL, Rioja, Spain

eCommerce # 556984 | 12.0% alc./vol. | \$14.30

Pale straw yellow colour. Pungent pear skin and peach pit aromas are lifted by lemon zest and white flowers. Fleshy and dry, with nervy citrus and orchard fruit flavours picking up suggestions of honey and fennel on the back half. Blends richness and vivacity smoothly and finishes with very good persistence and lingering floral character. Done entirely in stainless steel.

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:

Grapes are carefully sorted on the selection table, and then whole grapes are destemmed and transferred to a tank for 24 hours of skin-contact maceration. The tank is refrigerated in order to avoid the onset of spontaneous fermentation. The macerated grapes are then sent to a pneumatic press where the must is extracted at low pressure. It is left to settle, without being moved, for 24 hours and is then fermented at a controlled temperature of 15°C. Fermentation lasts for 12 to 14 days.

Variety: Viura 85%, Malvasía 15%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 8°C. Great accompaniment for the seafood, fish and appetizers.

Vinous J. Reynolds' 15 (14vntg)

90p