



RAMIREZ DE LA PISCINA CRIANZA DOC 2014

Bodega Ramirez SL, Rioja, Spain

eCommerce # 556992 | 14.0% alc./vol. | \$17.25



"An honest red Rioja with a few years of maturity under its belt, yet with lively vigour as well. Aged in a combination of French and American oak for 15 months, this is medium-full-bodied, with essences of dried cherry, vanilla, smoke and cola along with a salty tang for backbone. Drink it now with roast lamb, grilled sausages or roast ham or cellar it for up to five more years. Available in Ontario."

Score – 91p for 2012 vintage. (Beppi Crosariol, The Globe and Mail, 2017)

"Deep ruby. Assertive scents of blueberry, blackberry, vanilla and cola, with complicating floral and liquorice nuances. Sweet and pliant in the mouth, displaying good clarity and lift to its smoke-accented dark fruit and spicecake flavours. This wine finishes with smooth tannins and very good spicy persistence."

Score -91p for 2012 vintage (Josh Raynolds, 2015)

"One rarely finds a Rioja priced as low as the gorgeous 2011 Crianza, made from 100% Tempranillo. Aged in a combination of American and French oak for 15 months, it exhibits a dark ruby/plum colour followed by notes of unsmoked cigar tobacco, graphite, black cherries and damp earth. Drink it over the next 3-4 years."

On 2011 vintage. (Robert Parker)



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Terroir:

The name Ramirez 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: Serve at 18°C. Great accompaniment for the roast lamb, pork, beef, game, poultry, stews, rice dishes, pulses, mushrooms and mature or blue cheese.



natalie maclean
wine reviews & ratings



Wine & Spirits Magazine

Challenge International du vin'17 (13vntg)

Beppi Crosariol, The Globe and Mail '17 (12vntg)

Vinous J.Raynolds'15 (12vntg)

Best buy

Gold

91p

91p

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CANADIAN ACCOLADES

<p>Natalie MacLean February 18, 2017</p>	 <p>About 2012 vintage: Lots of toasty oak and Band-Aid on the nose (good thing) on this robust Spanish red wine. Loaded with black berries and wild tart woodland fruit with savoury cedar brush and garrigue and mystery. Meaty, and chompy. Drink with a fork. Great price. Steak please.</p>
<p>Heather Wall, January 2016</p>	<p>About 2011 vintage: This 100% Tempranillo was aged in American and French oak for 15 months. Earthy, robust, dark fruit, fig, garrigue leather and dare I say a little "funky." Medium bodied with medium balanced acidity. Evident tannins and dry. Red meat, lamb or game. www.nataliemaclean.com</p>
<p>John Szabo, January, 2016</p>	<p>About 2011 vintage: A Rioja in the sweet, jammy coconut-inflected style, rather stylized all in all. The palate packs a solid dose of ripe fruit, though the finish is a bit short and dusty. Drink now or hold out 2-3 years for more complexity. Tasted January 2016. Value Rating: *1/2. www.winealign.com</p>
<p>Sara d'Amato, January 2015</p>	<p>About 2011 vintage: A big, spicy Crianza, made for wide appeal. Quite showy, certainly impactful but lacking restraint. Some notable oak, no surprise there but it certainly stands out. Hot finish. www.winealign.com</p>