



Ramirana Cabernet Sauvignon Reserva

In 1554, Spanish missionaries and conquistadores brought wine to Chile, planting vines in Maipo Valley. Those same Spaniards brought the spectacular Creole horse, relative of the Arabian, known for incomparable stamina. Ramirana is named in honor of these majestic animals, which run freely at the vineyard; and made in a style that reflects power, restraint, and beauty. Winemaker Sergio Hormazabal blends old and young vines for this Cabernet Reserva; 70% is aged in French oak for 10 months. With a muscular mouthfeel, and aromas of red fruits and spice, powdered chocolate and dried mint.



LOCATION

Maipo Valley.
Doñihue, Chile.



SOIL

Brown clay w/ coluvial rocks, sand, and aluvial rocks.



ESTATE

Viña Ventisquero.



VINE

Training: Double cordon.
Density of plants: 4,600 vines/ha.



WINEMAKER

Sergio Hormazabal.



VINIFICATION

Controlled fermenting temperature between 24 and 30°. 100% pumpover. 100% destem fermentation.



VARIETALS

100% Cabernet Sauvignon.



BARREL

French Oak.



RESIDUAL SUGAR

3.5 grams per liter.



MATURATION

10 months in the barrel.
4 months in the bottle.



ACIDITY

5 grams per liter.



VINTAGE PRODUCTION

4,500 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Grilled meat, mature cheese, braised red cabbage.



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