

## Bodegas Ramirez de la Piscina

### *Rioja Crianza*



**Winemaking:** The grapes undergo rigorous manual sorting before destemming. 100% of the clusters are destemmed, but not crushed. Temperature controlled fermentation in stainless steel (inoculated) with neutral yeast. Maceration lasts 20-30 days. The wine is racked to concrete tanks for malolactic fermentation, which occurs spontaneously.

**Aging:** 14 months in American and French oak barrels in underground cellars. Before bottling, the wine settles for 5 months in stainless steel. Before releasing to the market, the wine is aged in bottle for at least eight months.

**Grape varieties :** 100% Tempranillo

**Vineyard age :** Vines planted between 1950-1990

**Soil :** Calcareous clay soils that are typical to the Sonsierra Riojana. Limestone rich clay soils that are sandwiched between large slabs of lime-sandstone mother rock.

### Press Notes

James Suckling

2020

90 points



Sustainable

