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.

Grape varieties 100% Tempranillo

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.

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