



Ramirana Apalta Vineyard Red Blend DO

Master winemaker Felipe Toso loves the cultish appellation of Apalta in the high mountains of Chile. He loves it because each year, he is able to break new ground both qualitatively and geographically. Every vintage brings about new, and inexorably greater results from Chile's most promising red wine zone; and each year, the rows of vines grow farther, higher and deeper into the mountains, rejoicing in the high terrain microclimates. Ramirana Apalta Red Blend is rich and full-bodied, yet has a high-altitude cleanliness and elegance that delivers great structure, acidity and length. A Chilean powerhouse!



LOCATION

Colchagua Valley,
Chile.



SOIL

Mountain Igneous and
calcareous.



ESTATE

Vineyard: Ramirana.
Winery: Viña Ventisquero.



VINE

Double-guyot
5,000 per hectare.



WINEMAKER

Alejandro Galaz.



VINIFICATION

18 days in stainless steel.



VARIETALS

65% Cabernet,
20% Carmenere
15% Petit.



BARREL

12-18 months in French &
American Oak.



RESIDUAL SUGAR

2.1 grams per liter.



MATURATION

6 months.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

3,000 cases.



ALCOHOL

13.8% alcohol by volume.



FOOD PAIRING

Grilled pork loin, lamb stew, and
sausages.



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