

Ramiro's 2007

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100% **TEMPRANILLO** PROCEDENTE DE **PAGOS VIEJOS**. ENVEJECIDO 30 MESES EN BARRICAS NUEVAS DE ROBLE FRANCÉS Y AMERICANO. UVA PROCEDENTE DE UNA **VITICULTURA TRADICIONAL** EN VASO, CON RENDIMIENTOS DE ENTRE 2.500 Y 3.500 KILOS POR HECTÁREA. VENDIMIA Y **SELECCIÓN** MANUAL, CON ENTRADA DE UVA POR GRAVEDAD, DESPALILLADO Y UN LEVE ESTRUJADO. FERMENTACIÓN ESPONTÁNEA CON LEVADURA **AUTÓCTONA** DEL VIÑEDO, REALIZANDO REMONTADOS Y BAZUQUEOS DIARIOS EN PEQUEÑOS DEPÓSITOS DAN VIDA A ESTE **VINO DE LA TIERRA DE CASTILLA Y LEÓN**

ASÍ ES **RAMIRO'S 2006**

Winery: Ramiro's Wine Cellar

Region: Vino de la Tierra de Castilla y Leon

Grapes: 100% Tempranillo del Valle del Duero

Winery: The project "Ramiro Wine Cellar" originated in the 2001 vintage with the desire of Jesús Ramiro and Eduardo García to create wines without the limitations imposed by the Regulatory Council of a D.O., giving them the ability to experiment with the different varieties of the Duero Valley. Today the winery has agreements with vine-growers in both Toro and Ribera de Duero.

In Toro, the vineyards are located in the municipality of Villafranca de Duero and Morales de Toro, within very tiny plots of land which produce low yields. The vineyards are over 60 years old. The soils are sandy in the surface and have a subsoil rich in clay and iron. The soil's pH is acid which brings the wines the minerals and complexity of the old vineyards from Toro.

In Ribera de Duero we searched for the coldest places located in the north areas like Tubilla, Aguilera and Baños, to provide the wines a fresher and elegant personality which combines with the strength from the Toro vineyards. The lands are also tiny plots with old vineyards whose output is lower than 3000 Kilograms per hectare. The soils are clayey and chalky with a higher pH, deeper and fresher, bringing the Wine a fruity expression and more refined tannin.

Wine: Produced from grapes harvested from vineyards aged 60-90 years harvested between September 25 and October 14, yields 20-25 hl/ha. Maceration lasted for 15 days with daily punch downs and pump overs. Aged 28 months in new American and French oak barrels. Bottled in July 2010 without clarification or filtration.

Reviews:

"A glass-coating opaque purple color, it sports an impressive nose of pain grille, graphite, exotic spices, incense, truffle, tapenade, and assorted black fruits. In the glass it displays opulence, great volume, concentration, and a lengthy, pure finish. Give it another 4-5 years of cellaring and drink this powerful yet elegant effort from 2015 to 2027."

93 points *Wine Advocate* issue 195 June 2011

"Cherry-cola, espresso, vanilla and dark chocolate on the highly perfumed nose. Dense, chewy and rich, with complex flavors of blackberry, cherry, candied licorice and violet perked up by lively acidity. Finishes very long, with fine-grained tannins and a spicy quality."

92 points *International Wine Cellar* issue 158 Sept/Oct 2011



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