



WINEMAKER

Cecilio Ramirez de la Piscina

FARMING

Sustainable

VARIETALS

Tempranillo

FEATURES

Bottle, Cork

ABV

14.5%

AVAILABLE SIZES (L)

0.750



Bodegas Ramirez de la Piscina Reserva

SPAIN, RIOJA, RIOJA



WINERY OVERVIEW

In early 1945, Julio Ramírez de la Piscina followed in his parents' footsteps by continuing to cultivate his family's vineyards in San Vicente de la Sonsierra. With the grapes from these vines, he started producing traditional Rioja wines.

In 1961, Julio moved to Bilbao with his wife Angela and began selling his wine in the old Bodeguilla Riojana in the Plaza del Corazón de María.

In 1973, Bodegas Ramírez was officially founded. Seven years later, the fourth generation of the Ramírez de la Piscina family took over management of the winery, and in 1987, the name was changed to Bodegas Ramírez de la Piscina. The name change honors the family's historic surname, which is an ancient aristocratic Medieval Riojan name, originating from a 12th Century Romanesque church near the vineyards called Santa María de la Piscina.

All the vineyards are estate owned and most of the plantings are Tempranillo on high density trellises. The oldest Tempranillo vineyards are head trained, and the family owns a few small plants of Garnacha, Viura, and Malvasia which are used for the Rosado and Blanco. Ramirez de la Piscina champions the tradition of aging classified, traditional styled Rioja.

Part of the [Jorge Ordonez](#) portfolio

TERROIR

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. Continental climate with heavy Atlantic influences that are moderated by the Sierra Cantabria.

VITICULTURE

Sustainable dry farmed viticulture. Vineyards trained as spur-pruned goblet vines as well as high density trellises. Manual work and harvest, with no mechanization whatsoever.

VINIFICATION

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

18 months in American and French oak barrels in underground cellars followed by 5 months in stainless steel for natural fining and settling. Once bottled, it is bottle aged underground for at least 18 months.

