

Ramirez de la Piscina Reserva 2017

Bodegas Ramirez De La Piscina - D.O.Ca. Rioja



Location & Vineyard	San Vicente de la Sonsierra Estate owned and vineyards leased on long term contracts in the villages of San Vicente de la Sonsierra and Abalos, sandwiched between the foothills of the Sierra Cantabria mountain range and the Ebro River.
Year(s) Planted	1950-1990
Variety	100% Tempranillo
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.
Yields	2-3 tons per acre
Altitude	1,950 ft. (600 m.)
Soils	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.
Climate & Harvest	Continental with heavy Atlantic influences that are moderated by the Sierra Cantabria. Late September-Middle October.
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.
Production	Unfined and lightly filtered 60,000 bottles; 5,000 cases.

Comments

The Ramirez de la Piscina family of San Vicente have been farming grapes in this historic village since the 13th century. Their family name is shared with the hermitage of Santa María de la Piscina, a 12th century Romanesque hermitage, a historic landmark site that is engraved with the Ramirez family crest, speaking to the family's long history in Rioja. Today, they produce small quantities of extremely classical Rioja wines from estate and long-term contracted vineyards in San Vicente and Abalos, two of the most important villages in the Sonsierra Riojana, a geographic "triangle" of quality between San Vicente, Abalos, and Labastida.