
RASIM

Vimadur

2015

Red wine
naturally sweet
DO Costers del Segre



Varieties

Garnatxa negra

TERROIR

Weather and features of the vintage

Climate is Mediterranean Continental, with cold dry winters and hot summers tempered by "la marinada", the wind blowing from the sea in the evening, helping cool nights down, particularly during the ripening season.

The 2015 vintage had the usual cold winter with snow towards the end of February, which made up for the very low levels of rainfall registered for the whole year (298mm). The summer was hot. These factors led to an early harvesting –it started on August 26th and lasted until October 5th– of very ripe fruit with potentially high alcohol content. Water scarcity significantly reduced the harvest volume too.

Original land plots and varieties

Nalec area. Selected local Garnatxa negra grafted on R-110.

THE WINE

Production

Sweet wine made by overripening on the vine trunk and then leaving grapes to dry slightly in the shade in small crates. Grapes are crushed and fermented in 500-litre stainless steel tanks at a controlled temperature in between 20° and 25° Celsius (68° to 77° Fahrenheit). At the beginning of the fermentation process, we do a bit of intense manual pigeage (traditional stomping in open deposits) that becomes lighter as the process advances. The taste and the analytical data concerning residual sugar levels indicate the right time for devatting and that is when we stop fermentation.

Analysis

- Alcohol content: 14,5%
- Total acidity: 3,8 g/l (sulphuric acid)
- Volatile acidity: 0,97 g/l
- Residual sugar: 109,60 g/l (glucose & fructose)
- Total sulphur: 77 mg/l

Tasting notes and food pairings

Intense beautiful ripe cherry colour. With caramel and raspberry marmalade aromas, light spicy notes, and a balsamic touch. On the palate, it is sweet and fresh at the same time and the caramel and red fruits undertones return. This wine has a long range, balanced and rounded, with excellent acidity.

Pairs well with desserts made with black chocolate and red fruits, blue cheese (local and foreign) and nuts.



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