

Pedro Parra
Ramiisol's Terroir, Climate and wines: New World-Old World?

Pedro Parra I remember on the first day we were together at Ramiisol and I knew when I saw the geology that something interesting was there. You don't control nature, but you might be lucky enough to have nature. So when you come here and you see the geology of the place, you know immediately the terroir is interesting. But I didn't know that the weather was quite difficult. The problem with difficult weather (climate) is that you need to be *lucky*, you need to have *precision*, you need to *have good people working* – all of these three things are difficult.

At that time, only 2014 had been produced and the wine was showing something interesting for me, I was not totally convinced but I could see the wine was in the family of something that I think is very good. The problem is that wine is like people, it needs time: that was the 2014. Then I was here in 2016, so it was still a young wine.

And then little by little, I came back with Alberto, and we tried the wines and we said *Wow!* And something that really opened my mind was in 2019 with the blind tasting, you remember? We did something that is very dangerous: we did a blind tasting of the best of the best in the world with this grape, Cabernet Franc. So there were two Cabernet Francs from Virginia, selected by Robbie, and two or three French *Kings*. And the wine blind, to me, was difficult to recognize. And for a few minutes, I was convinced that the wine was one of the French and then after further tasting, we realized which was Ramiisol and I thought, *wow*, we really have something here!

Now, three years later, we tasted all the wines yesterday morning and the quality is exceptional. I mean, you would never guess blind that this is American wine. It is a difficult wine for drinkers because you need a very niche consumer to appreciate that, but good people with highly trained palates. This is because the wine is all about subtlety. It's like the actress Hepburn, you know her? The wine is very elegant, like her. It is a very elegant, European, energy wine. And this is the result of a very good site, a very good winemaking – so Robbie is half Japanese and that is important because to make this wine you need to have a special sensitivity, if you don't have that, forget it. And then the teamwork that has been here amongst us. So the wine is extremely good, really very very good. There are not many bottles, and something that I think is important, the Hefner's and Robbie were very clever to follow Gianfranco Soldera's advice. So this wine, and it's maybe the only wine in the US that I know, is made like an Italian wine. It is aged for 5 years, which is a very long ageing. And I think the wine really grows with time and that's the clever part – and I was thinking to age my wines for longer yesterday because you see a change in the wine that is incredible. So that is the wine.

