



Familia Otero Ramos

CLASSIC BONARDA

Tasting Notes:

Intense cherry red color with purple shades. Aromas of ripe red fruit, plums, currants and figs. Warm and sweet palate. Spicy hints, vanilla, smoke and coffee from its aging in oak. Good balance in acidity and alcohol. Ripe tannins. Very fruity wine of good structure, long and elegant aftertaste.

Cellaring: 5 years.

Alcohol: 13.5%

Region: Mendoza, Argentina.

Harvest Method:

- Artisan work
- Green harvests
- Collected in PVC boxes for 18 kgs.

Wine making process:

- Bunch sorting,
- Berry sorting,
- Stainless Steel tanks with temperature control system.

Bottling:

- Natural cork stopper,
- Manual capping.
- Manual labelling.

Pairing:

Grilled meat and vegetables. Pasta with spicy sauces and hard cheese.

Accolades:

88 pts. from Robert Parker (The Wine Advocate) at Luis Gutierrez tasting 2013-2014.

Silver Medal at “2016 Bonarda Argentina Wine Competiton”.

