

Familia Otero Ramos

CLASSIC MALBEC

Tasting Notes:

Lively red color. Aromas of red fruit, spices and vanilla hints. Good palate of medium body, firm tannins and good balance.

Aging: 6 months in French and American oak.

Cellaring: 6 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:

Sodt cheese. Red meat. Grilled or sauteed vegetables. Sushi. Fish with rich sauces. Pasta with red sauce.

Accolades:

90 pts in Guía Peñín 2017 of the best wines from Argentina, Chile, México and Spain

