



## KAVANAGH EXTRA BRUT

---

**Varietals:** Chardonnay, Chenin.

**Tasting notes:**

After a slow and patient fermentation we achieved an excellent assemblage of noble stocks. Wonderful color, fine steady bubbles. Perfectly balanced acidity and velvety aftertaste.

**Closure:** natural cork stopper with double disk in black varnished cage. White lacquered muzzle plate with Familia Otero Ramos image printed in purple shades and surrounded by a copper ring.

**Bottle:** Traditional: “French Champagne Classic” with soft punt. 750 ml. by Verallia.

**Region:** Mendoza, Argentina.

**Wine making process:** Charmat

**Pairing:**

Caviar, oysters, seafood. Soft and semihard cheese. White meat such as chicken or turkey. Sautéed champignons. Risotto. Pasta with white sauce. Sushi. Smoked salmon. Fresh summer salads. Dry fruit. Chocolate. Creamy desserts and strawberries.



---

[www.oteroramoswinery.com](http://www.oteroramoswinery.com)  
info@oteroramos.com.ar, Tel: +54 0261 4961680  
Araoz 2750, Luján de Cuyo 5507, Mendoza, Argentina