

# Familia Otero Ramos

## ESTATE MALBEC

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### Tasting notes:

Fruity wine, with spicy aromas, petals of red roses, cherry and black plum. Macerated fruit, notes of vanilla from its aging in oak. Good structure, warmth and weight.

**Aging:** 8 months in American and French oak barrels.

**Cellaring:** 8 years.

**Alcohol:** 13.5%

**Region:** Mendoza, Argentina – First Viticultural zone with DO for Malbec.

### 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. Pasta with red sauce. Empanadas. Semi hard cheese and smoked food.

### Accolades:

**Bronze Medal**, at Finger Lakes International Wine Competition 2016, USA.

**Silver Medal**, at Tasters Guild Annual International Wine Judging 2016, USA.

**Gold Medal**, at Vinus International Wine Contest 2016, Argentina.

**Gold Medal (92 pts)**, at international contest “A Woman’s Choice Award” (La Mujer Elige 2016)

