



# Familia Otero Ramos

## OTERO RAMOS GRAND RESERVE PREMIUM 2007

---

### Tasting notes:

Ruby red color, with intense purple shades. Great complexity in the nose due to its perfect and well balanced combination of stocks, which grant a wide range of aromas. Ripe red fruit, spices, black and red pepper. Soft and sweet start in the mouth, of balanced, pleasant and round tannins. Complex finish due to the unique combination of varieties.

**Cellaring:** 10 years.

**Aging:** Two years in new French oak. At present, this line is resting in bottle for its full maturation. Limited edition/numbered bottles.

**Alcohol:** 14%

**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:

This wine goes very well with game meat. Duck a l'orange. Pork tenderloin or a good Argentine baby beef.

### Galardones:

**Double Gold Medal** and Champion in its Category at "VINUS", Argentina, 2010.

