

Familia Otero Ramos

ESTATE PINOT NOIR

Tasting notes:

Pinot Noir from Luján de Cuyo with strong personality from its terroir. Intense and bright cherry red color with floral aromas. Sour cherries and strawberries. Gentle palate, silky and ripe tannins. Vanilla, coffee and chocolate from its aging in French oak. Long and persistent aftertaste.

Aging: 8 months in American and French oak barrels.

Cellaring: 8 years.

Alcohol: 14%

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:

Asian diches. Stewed lamb with herbs.
Coq au Vin. Rabbit. Semi hard cheese.
Grilled fish such as salmon or tuna.
Duck magret.

Accolades:

Silver Medal at MIWSC “Terravino 2013”, Israel.

Gold Medal at Vinus International Wine Contest 2013, Argentina.

Robert Parker through Luis Gutierrez tasting 2014 (The Wine Advocate) 85 pts.

