



# Familia Otero Ramos

## ESTATE SAUVIGNON BLANC

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### Tasting notes:

Bright greenish yellow, with the characteristic transparency of this variety. In the nose, fresh aromas of citric fruit, grapefruit and fresh herbs. Its aromatic intensity is a particular trait. In the mouth, the acidity felt in the nose remains, with a remarkable presence of lemon and other citric fruit. Light and very persistent. Outstanding freshness, intensity and elegance.

**Alcohol:** 13%

**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:

Goat cheese. Ethnic dishes. Fish.  
Aromatic food. Seafood. Vegetables.  
Sauces with olive oil. Cold meat.

