

Familia Otero Ramos

BLEND

Varietals: Malbec, Bonarda y Tannat.

Tasting Notes:

Intense red color. Aromas of red fruit, spices and vanilla. Medium structured palate. Firm tannins and good balance.

Cellaring: 5 years.

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:

Mediterranean food, grilled beef, hard cheese and ham.

Accolades:

- Bronze medal at Fingerlakes International Wine Competition, 2014, USA
- 84 pts from Robert Parker (The Wine Advocate) at Luis Gutierrez tasting 2013 – 2014

