

Familia Otero Ramos

MALBEC

Tasting Notes:

Lively red color. Aromas of red fruit, spices and vanilla hints. Good palate of medium body, firm tannins and good balance.

Cellaring: 5 years.

Alcohol: 13.5%

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:

Soft cheese. Red meat. Grilled or sauteed vegetables. Sushi. Fish with rich sauces. Pasta with red sauce.

Accolades:

Silver Medal at “Vinalies 2014”, France.

Silver Medal at Vino Ljubljana 2015 Wine Competition, Slovenia.

