

Familia Otero Ramos

ROSÉ

Notas de cata:

Clear bright red color. In the nose, a mix of flowers, roses, cherries and berries. In the palate, fresh, well balanced, good acidity with a mouthfilling sweet hint. Silky with an outstanding sting.

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:

Fish, Sushi and soft cheese. Ceviche and cold appetizers.

