

Familia Otero Ramos

RESERVE ASSEMBLAGE

Varietals: Malbec, Cabernet Sauvignon, Pinot Noir.

Tasting notes:

Ruby red color, with intense purple shades. Great complexity in the nose due to its perfect and well balanced combination of stocks, which grant a wide range of aromas. Ripe red fruit, spices, black and red pepper. Soft and sweet start in the mouth, of balanced, pleasant and round tannins. Complex finish due to the unique combination of varietals.

Aging: 12 months in new French oak barrels.

Cellaring: 10 years.

Alcohol: 13.9%

Region: Mendoza, Argentina. Made with grapes from our own vineyards.

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:

Grilled white or red meat. Stew.
Special colcuts. Pasta with red sauce.

