

Familia Otero Ramos

RESERVE CABERNET SAUVIGNON

Tasting notes:

Bright cherry red color, with spicy aromas, black pepper and olives. Dark chocolate and coffee grains from its aging in new French and American oak barrels. Wine of good structure and full body with soft tannins of great persistence.

Aging: 12 months in new French and American oak. One year in bottle for post maturation.

Cellaring: 10 years.

Alcohol: 13.8%

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:

Grilled or stewed meat. Arab dishes. Special coldcuts. Game meat. Spicy dishes.

Accolades:

Silver Medal at International contest “La Mujer Elige” (Women’s choice Award), Argentina, 2008

Gold Medal at “Vinus”, Argentina, 2009

Special Mention among the world’s top 1,000 wines at “Vinalies”, France, 2009

