

Familia Otero Ramos

RESERVE PETIT VERDOT

Tasting notes:

Dense opaque purple red color. Aromas of black plums, cherry marmalade, dark chocolate, tobacco, spices and smoky hints. Intense and structured flavor, ripe tannins, toasted coffee grains, white pepper and vanilla. Full-bodied, warm and long.

Aging: 12 months in new French and American oak barrels.

Cellaring: 10 years.

Alcohol: 14%

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:

Strong cheese. Stewed White meat and game meat. Spicy red meat with strong flavored gravy.

Accolades:

Silver Medal at Mediterranean International Wine & Spirits Challenge Terravino 2011, Israel, December 2011
Bronze Medal at "Finger Lakes International Wine Competition, 2012/2013, USA.

