

# Familia Otero Ramos

## RESERVE TANNAT

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### Tasting notes:

Robust, full-bodied wine. Intense and opaque Bishop's purple red. Ripe red fruits, raisins, blackberries, spices, smoke and fresh tobacco. Well-balanced palate, of intense and firm tannins. Complex finish from its aging in French oak.

**Cellaring:** 10 years.

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

**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:

Goat cheese. Pasta with spicy sauces. Blue cheese and smoked food.

### Accolades:

**Silver Medal** (88 pts) at the International Contest "La Mujer Elige 2012" (Women's choice Award), October & November 2012.

**Robert Parker** through Luis Gutierrez tasting 2014 (The Wine Advocate) 86 pts.

