Familia Otero Ramos

"Long Cellaring"CLASSIC MALBEC

Tasting Notes:

Lively, intense and clean red color. Aromas of red fruit. Outstanding cherry and strawberry, toasted coffee grains, spices, vanilla, cloves and notes of oak. In the mouth, good start, medium structure, firm and ripe tannins. Soft and well balanced. Long, firm and warm finish.

Aging: 6 months in American and French oak.

Alcohol: 13.5%

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:

Soft cheese. Red meat. Grilled or sauteed vegetables. Fish with rich sauces. Pasta with red sauce.

Accolades:

***Silver Medal at** London IWSC, England, 2009.

***Silver Medal** at International Wine Competition Vinandino, Argentina, 2009.

***90 pts in Guía Peñín 2013-2014:** published among the best wines in Argentina, Spain, México and Chile.



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