

Familia Otero Ramos

Santa Brasa Cabernet Sauvignon 2021

Description: Easy to drink, aromatic and very fruity that invites to keep on drinking. Big personality and good body.

Tasting notes: *Fruity wine of bright ruby red color. Cherry and spicy aromas of black pepper and olives. On the palate of caramel, well-structured and good finish in the mouth.*

Wine:

- **Variety:** 100% Cabernet Sauvignon
- **Vintage:** 2021
- **Aging in bottle:** at least 6 months
- **Cellaring potential:** 5 years
- **Service T°:** 16°-18°C

Analytical Data:

- **Alcohol:** 14.3%
- **Acidity:** 2.3 g/l
- **Sugar:** 5.9 g/l

Supplies:

- **Bottle:** Ecological Bordeaux broad shouldered with punt
- **Capsule:** complex
- **Stopper:** DIAM ALFA

Vineyard:

- **Location:** Finca Tierras del Ande – Familia Otero Ramos, **Luján de Cuyo** (First Viticultural Area certificated **Controlled Designation of Origin** for Malbec), **Mendoza, Argentina.**
- **Altitude:** 900 meters above sea level
- **Vineyard age:** 21 years old
- **Temperature range:** 14°C between day and night
- **Soil composition:** rocky and clayey with good permeability
- **Yield/ha:** 10.000 kg per ha
- **Harvest time:** mid/end march 2021
- **Type of irrigation:** drip irrigation, with melt water from the Andes mountains
- **Anti-Hail** Nets

OTERO RAMOS WINERY

Tierras del Ande S.A.

Bodega: Araoz 2750 (Ruta 60), Mayor Drummond, Luján de Cuyo – C.P.: 5507 Mendoza – Argentina – Tel.: 54-261-4961680

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Harvest Methods:

- Manual labor
- Bud selection
- Delivery in 18 kg PVC boxes

Crafting:

- Bunch sorting table
- Berry sorting table
- **Cold maceration** (pre-maceration) at 10°C (48-72 hours)
- **Fermentation** in stainless steel tanks with individual temperature control system. From 15 to 20 days. Fermentation takes place with French oak-chips to soften tannins and selected yeast at temperatures between 24° to 26°C alternating pumping over (remontage) and delestage to obtain the best quality in tannins.
- **Malolactic fermentation:** from 20 to 30 days

Pairing suggestions:

Grilled or roasted meats. Flavored and spicy cheeses. White meats with creams or seasoned sauces. Casseroles, stews.



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