

Familia Otero Ramos



SUIPACHA

SUIPACHA RESERVE Tannat 2022

Tasting notes:

Attractive intense deep red. Aromas of red flowers, outstanding peony and dried violets burst from the glass, lifted with mineral graphite notes, figs and ripe cherries, all flowing with vanilla notes from its aging in French oak. Rich in ripe black fruits.

In the mouth of great structure and varietal intensity, elegant, sweet, ripe tannins. Mouth-filling, long aftertaste, warm and distinguished.

Wine:

- **Varietal:** 100% Tannat
- **Vintage:** 2022
- **Cellaring:** minimum of 12 months
- **Cellaring potential:** 15 years
- **Service T°:** 16°-18°C

Analytical Data:

Alcohol: 13.9 %

Sugar: 2.2 g/l

Acidity: 5.7 g/l

Supplies:

- **Bottle:** Bordeaux vintage tall shouldered with punt (ecological)
- **Capsule:** Black complex
- **Stopper:** DIAM 10

Vineyard:

- **Location:** Vineyard Tierras del Ande – Familia Otero Ramos, Luján de Cuyo (First Viticultural Area with **Controlled Designation of Origin** for Malbec), **Mendoza, Argentina**
- **Altitude:** 900 meters above sea level
- **Age of Vineyard:** 19 years old
- **Temperature range:** 14°C difference between day/night
- **Soil composition:** rocky and clayey with good permeability

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

Oficinas: Av. Colón 617, Ciudad de Mendoza, C.P.: 5500 – Argentina – Tel.: 54-261-4290111

WhatsApp: +54 9 261 4539090 / info@oteroramos.ar / www.oteroramoswinery.com

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- **Yield/ha:** 8.000 kg per ha
- **Harvest time:** End of March 2022
- **Type of irrigation:** drip irrigation with melt water from the Andes mountains
- **Anti-Hail Net**

Harvest Method:

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

Crafting:

- Cold Maceration (premaceration) at 8°C-10°C (48-72 hs.)
- Fermentation in stainless steel tanks with individual temperature control system. From 15 to 20 days / 22-26°C.
- Malolactic Fermentation. From 20 to 30 days.
- 50% aged in French Oak for 12 months. 50% varietal wine to achieve typicity, freshness of fruit.

Pairing suggestions: Dishes of Pasta with strong sauces. Perfectly accompanies red meat: Beef, sausages, grilled lamb. Combines with Braised meat, goulash and other stews. Fat and spicy types of cheese.

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