

# Familia Otero Ramos

Gritos

## GRITOS ESTATE MALBEC 2020

### Tasting notes:

Fruity wine of red color with purple shades. Red roses, cherries and black plums. Macerated fruit and notes of vanilla from its aging in oak. Well-structured wine of long finish.

### Wine:

- **Varietal:** 100% Malbec
- **Vintage:** 2020
- **Aging in bottle:** 8 months
- **Cellaring:** minimum of 12 months
- **Cellaring potential:** 8 years
- **Service T°:** 16-18°C

### Analytical Data:

**Alcohol:** 14.5%

**Sugar:** 2.3 g/l

**Acidity:** 5.9 g/l

### Supplies:

- **Bottle:** Green Bourdeaux vintage broad-shouldered bottle with punt (ecological)
- **Capsules:** complex
- **Stopper:** DIAM 5

**Origin and Vineyards:** the grapes used to make this wine, carefully handled in the sorting tables, come from our own vineyards in Luján de Cuyo, Mendoza, Argentina, located at the same place where our winery is. With this special selection an excellent body and structure is achieved and a later aging in French oak barrels gives this wine the final touch.

- **Altitude:** 900 meters above sea level
- **Vineyard age:** 18 years old
- **Temperature range:** 14°C between day and night
- **Soil composition:** rocky and clayey with good permeability
- **Yield:** average 8.000 kg/ha
- **Harvest Time:** end of March 2020

---

## 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](mailto:info@oteroramos.ar) / [www.oteroramoswinery.com](http://www.oteroramoswinery.com)

# *Familia Otero Ramos*

- **Type of irrigation:** drip irrigation with snow melt water from the mountains (Andes Range)
- **Anti-Hail Net**

## **Harvest Method:**

- Manual labor
- Thinning before veraison and harvest
- Delivery in 18 kg PVC boxes

## **Crafting:**

- Bunch sorting table
- Berry sorting table
- Cold Maceration (premaceration) at 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.
- Aging in French Oak Barrels for 8 months.

**Pairing suggestions:** assorted red meat. Grilled or sauteed vegetables. Fish with creamy sauces. Pasta with spicy or red sauce.

---

## 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](mailto:info@oteroramos.ar) / [www.oteroramoswinery.com](http://www.oteroramoswinery.com)