

# *Familia Otero Ramos*

## *Santa Brasa* Malbec 2020

**Description:** Easy to drink. A modern wine, dry with a certain sweetness.

**Tasting notes:** *Bright pure red, with floral aromas. Marked presence of red fruits such as wild cherries, raspberries and soft spices. Youthful and very pleasant. Intense palate of medium structure with soft tannins. Good acidity and warmth. Intense, long and well-balanced aftertaste.*

### Wine:

- **Varietal:** Malbec
- **Vintage:** 2020
- **Aging in bottle:** at least 4 months
- **Cellaring potential:** 5 years
- **Service T°:** 16°-18°C

### Analytical Data:

- **Alcohol:** 13.5 %
- **Acidity:** 5.9 g/l
- **Sugar:** 3.8 g/l

### Supplies:

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

### 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:** 19 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 2020
- **Type of irrigation:** drip irrigation, with melt water from the Andes mountains
- **Anti-Hail** Nets

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## 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
- **Aging** in French and American oak barrels for 4 months

## Pairing suggestions:

Variety of soft cheeses. Red meat. Grilled Vegetables and sautéed vegetables. Fish with cream sauces. Pasta with spicy or red sauces.



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