

CAFETIN BLEND 2015

Tasting notes:

Red color, with bright purple shades. In the nose, a mix of ripe red fruit and plums. Soft in the palate, firm round and balanced tannins. Soft sweet hints. Good acidity, modern and fresh.

Analytical Data:

- **Alcohol:** 14%
- **Acidity:** 5.40 g/l
- **Sugar:** 3.03 g/l

Supplies:

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

Pairing suggestions:

Mediterranean dishes, aged or smoked cheese, cured hams or pastrami. Barbecue. Spicy ethnic food. Sushi

Vineyard:

- **Location:** Finca Tierras del Ande – Familia Otero Ramos, Luján de Cuyo (First Viticultural Area with **Origin Denomination for Malbec**), **Mendoza, Argentina.**
- **Altitude:** 900 metres above sea level.
- **Vineyard age:** 16 years
- **Temperature range:** 10°/12° between day and night.
- **Soil composition:** rocky and clayey with good permeability.
- **Yield/ha:** 10.000 kg. per ha.
- **Harvest time:** mid/end march 2015
- **Type of irrigation:** drip irrigation , with snow melt water from the mountains (Andes Range)

Wine:

- **Varietal:** 60% Malbec / 25% Tannat /15% Bonarda
- **Vintage:** 2015
- **Aging in bottle:** 6 months at least
- **Cellaring potential:** 5 years.
- **Temperature service:** 16°-18°C

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Harvest Methods:

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

Crafting:

- Bunch sorting table
- Berry sorting table
- Stainless steel tanks with individual temperature control system.
- **Cold maceration** (pre-maceration) at 10°C (48-72 hours)
- **Fermentation** in stainless steel tanks with individual temperature control system. The fermentation takes place with selected yeast between 24° to 26°C alternating pumping over (remontage) and delestage to obtain the best quality in tannins. From 15 to 20 days at 22°/26°C.
- **Malolactic fermentation:** from 20 to 30 days.
- **Aging** in French (Ambrosía & Taransaud) and American (Demptos & Odysé) oak barrels for 6 months.
- **Filtering:** filtered by cellulose filter pads and absolute filter cartridges.

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