



OTERO RESERVA 2006

Red Reserva

PRODUCTION AREA: D.O.P. Valles de Benavente

GRAPE VARIETY: 100 % Prieto Picudo

AGEING: 24 months in French oak barrels



VITICULTURE

This production area is located northeast in the province of Zamora and it covers 1.520 Km², with an average altitude of 725 metres. The soil, made of dark lime on stony deposits, is perfect for the vines growing. There is a continental climate, with large temperature variations, and an annual average rainfall of 350-550 litres/m².

PRIETO PICUDO

Indigenous grape variety from the Benavente Valleys. It is an easily identifiable grape from its small cone shaped clusters, and deep purple/blue colouring. It produces clean wines with nice red fruit and great freshness.

TASTING NOTES

Colour: Dark cherry red with garnet glints.

Nose: Deep aroma rich in dark fruits well balanced with oak and spices.

Mouth: Smooth palate, but with good acidity, delicate spicy and balsamic notes. Tannins are very well integrated with fruit.

FOOD PAIRING: Excellent wine to accompany cured cheese, stew meat, grilled meat and pizza & pasta.

ANALYTICAL:

ALCOHOL CONTENT: 14 % VOL

TOTAL ACIDITY: 4,60 g/l

RESIDUAL SUGAR: 0,38 g/l
