

OTERO

Crianza 2015



VARIETY: Prieto Picudo

TYPE OF WINE: Red Crianza

WINE CATEGORY: D.O.P. Valles de Benavente

PRODUCTION AREA: Benavente (Zamora)

WINEMAKING:

Manual harvest in plastic boxes of 20 kilos. The destemmed and slightly crushed grapes were kept for 12 days in maceration in stainless steel tanks, with two daily pump-overs and a temperature of 24°C. After racking, the wine underwent malolactic fermentation in tanks in our underground cellar and was subsequently aged for 12 months in new American oak barrels.

TASTING NOTES:

Intense red with violet rims. Characteristic aromas of the Prieto Picudo variety: blue flowers and wild fruits mingled with sweet and roasted tones, vanilla and spices. In the mouth, sweet tannins predominate together with ripe fruit and mineral touches.

ANALYTICS:

abv: 13.80% vol.

Total acidity: 4.60 g / l

Residual sugars: 1.40 g / l

Volatile acidity: 0.51 g / l

PRESENTATION:

Cardboard Box of 6 or 12 Bottles of 75 cl.



AWARDS:

- ✓ GOLD "Mundus Vini 2020"
- ✓ SILVER "Concours Mondial Bruxelles 2017"
- ✓ SILVER "Vinalies Internationales 2017"