

BODEGA OTAZU

PAGO DE OTAZU

2020

RED WINE



62% - Merlot.
38% - Cabernet Sauvignon.



16°C-18°C. (60° - 62° F)



October 2020.



Dark-cherry red color, deep and brilliant.



Manual harvest in 12 kg cases. Criomaceration for 7 days at 5°C prior to the alcoholic fermentation in small concrete vats of 40hl, followed by a malolactic fermentation in French oak barrels.



Complex and elegant on the nose with red fruit aromas such as red currant, along with wild blackberries and spicy notes.



18 months in french oak barrels.



Silky mouthfeel with a long and persistent finish.



Pâtés and cheese. Game: woodcock and partridge, barbecued meats and piglet.

