

BODEGA OTAZU

PAGO DE OTAZU

2021

RED WINE



57% - Merlot.
43% - Cabernet Sauvignon.



16°C-18°C. (60° - 62° F)



October 2021.



Deep cherry-red color.



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 nose with red fruit, red currant and wild berries aromas with some spicy notes.



Silky mouthfeel with a fine, long and elegant finish.



18 months in french oak barrels.



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

