



OTERO

Red Crianza 2012



GRAPE VARIETY: 100% PRIETO PICUDO
TYPE OF WINE: RED CRIANZA – 18 months
PRODUCTION AREA: D.O.P. VALLES DE BENAVENTE

WINEMAKING

Manual harvest in 20 kg plastic crates. The grapes destemmed and lightly crushed were macerated for 12 days in stainless steel tanks at controlled temperature. During the fermentation two pumping-over were carried out every day. After a run-off the wine, malolactic fermentation took place in tanks of our underground wine cellar. Afterwards it has been aged for 14 months in American, French and Romanian oak barrels.

TASTING NOTES

Colour: Deep red colour with violet glints.

Nose: Characteristic aromas of the Prieto Picudo variety, blue flowers and wild fruits combined with sweet toasts, vanilla and spicy hints.

Mouth: Sweet tannins, ripe fruit with mineral and liquorice notes.

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

ANALYCS:

ALCOHOL CONTENT: 14,50% vol.

TOTAL ACIDITY: 5,24 g/l

RESIDUAL SUGAR: 1,90 g/l

VOLATILE ACIDITY: 0,65 g/l



AWARDS:

- ✓ Silver Medal “MONDIAL BRUXELLES 2017”
- ✓ Silver Medal “VINALIES INTERNATIONALES 2017”
- ✓ Silver Medal “DECANTER 2015”



PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE	6 UNITS CASE	PALLETIZATION	
EAN CODE	8413928000090	EAN CODE	8413928120095	8413928060094	EUROPALET 80 X 120		
Capacity	75 cl.	Case content	12 bottles	6 bottles	Pallet content	60 cases	125 cases
Gross weight	1,290kg	Gross weight	15,50 kg	8 kg	Gross weight	950 kg	1020 kg
Height	316 mm	Height	320 mm	320 mm	Cases per tier	12	25
Bottle weight	540 g	Width	240 mm	240 mm	Tiers per pallet	5	5
Closure	Cork	Length	320 mm	160 mm	Height	180 cm	180 cm