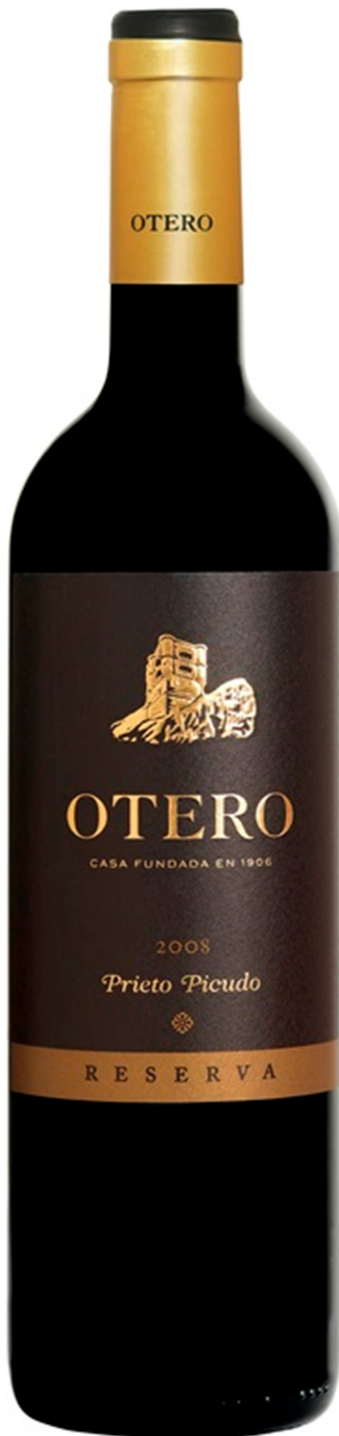




OTERO

Red Reserva 2008



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

GRAPE VARIETY: 100 % Prieto Picudo

AGEING: 24 months in French oak barrel

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.

ANALYTICS:

ALCOHOL CONTENT: 13, 10% vol.

TOTAL ACIDITY: 5,04 g/l

RESIDUAL SUGAR: 1,20 g/l

VOLATILE ACIDITY: 0,56 g/l



PREMIOS:

Gold Medal - "DECANTER 2013"

Silver Medal - "ZARCILLO 2013"

PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE		6 UNITS CASE		PALLETIZATION		12 UNITS CASE		6 UNITS CASE	
EAN CODE	8413928000083	EAN CODE	8413928120088	8413928120088	8413928060087	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						