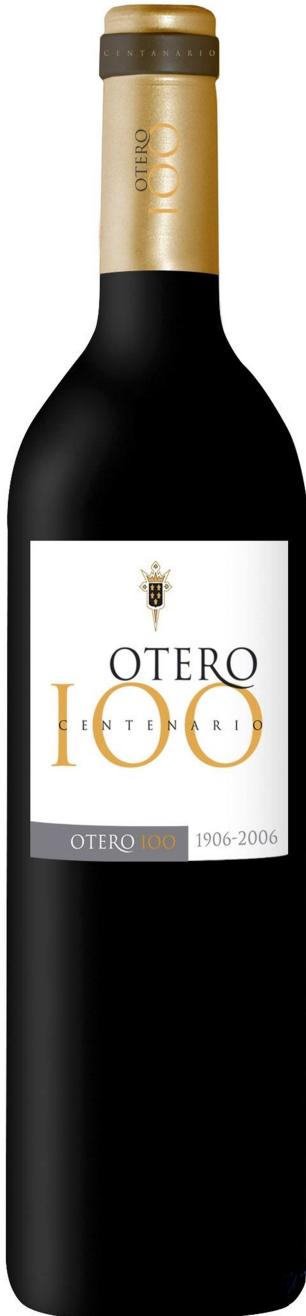




# OTERO 100

## *Red Crianza 2003*



**GRAPE VARIETY:** 50% PRIETO PICUDO – 50% TEMPRANILLO  
**TYPE OF WINE:** RED CRIANZA – 14 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 15 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:** It emphasizes the ripe red fruit very well linked with the aromas of an elegant and fine wood.

**Mouth:** It predominates the sweet fruit well united with the roasted and spices of the new wood, that along with its acidity lengthens the tint of its flavors.

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

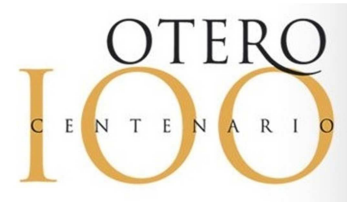
### ANALYTICS:

**ALCOHOL CONTENT:** 14,26% vol.

**TOTAL ACIDITY:** 5,02 g/l

**RESIDUAL SUGAR:** 2,40 g/l

**VOLATILE ACIDITY:** 0,48 g/l



### PRESENTATION:

BOTTLE		PACKAGING		6 UNITS CASE		PALLETIZATION		6 UNITS CASE	
EAN CODE	8413928029039	EAN CODE	8413928629031	EUROPALET 80 X 120					
Capacity	75 cl.	Case content	6 bottles	Pallet content	125 cases				
Gross weight	1,20kg	Gross weight	7,5 kg	Gross weight	940 kg				
Height	301 mm	Height	310 mm	Cases per tier	25				
Bottle weight	420 g	Width	240 mm	Tiers per pallet	5				
Closure	Cork	Length	160 mm	Height	180 cm				