



OTERO

Red Crianza 2017

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 12 months in French and American 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.

ANALYTICS:

ALCOHOL CONTENT: 14,10% vol.

TOTAL ACIDITY: 4,60 g/l

RESIDUAL SUGAR: 1,50 g/l

VOLATILE ACIDITY: 0,61 g/l



AWARDS:

- ✓ Gold Medal "Premios Mezquita 2023"
- ✓ Silver Medal "Mundus Vini 2023"
- ✓ Bronze Medal "Decanter 2022"
- ✓ Gold Medal "Real Casino Madrid 2022"

PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE	6 UNITS CASE	PALLETIZATION	12 UNITS CASE	6 UNITS CASE
EAN CODE	8413928000120	EAN CODE	8413928120156	8413928060155	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	