



OTERO

Crianza 2018



VARIETY: Mencía

RED WINE: Tinto Crianza

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

WINEMAKING:

After the harvest, the grapes are destemmed and slightly crushed. The maceration took place in stainless steel tanks for 10 days with a temperature of 24°C. During the fermentation two daily pumping-over were carried out. After running-off the wine, the malolactic fermentation took place in tanks of our underground cellar. Afterwards the wine was aged for 18 months in American and French oak barrels.

TASTING NOTES:

Cherry red color with a thin layer marked by clean garnet and outstanding ruby tones.

Clear and intense aromas where the expressions of ripe black fruits are mixed with the spicy, chocolate and tobacco notes together with the mineral touch of Mencía variety.

Full-bodied and fleshy palate with fruity and saline hints, wine with long aftertaste provides by polished tannins.

Well balanced, round and highly expressed wine that allows us to enjoy the minerality and complexity provided by Mencía variety together with the barrel ageing in a perfect mix of aromas and flavors.

ANALYTICS:

ALCOHOL CONTENT: 14,80% vol.

TOTAL ACIDITY: 4.90 g/l

RESIDUAL SUGAR: 1,90 g/l

VOLATILE ACIDITY: 0,51 g/l



PACKAGING:

6 botells cases of 75 cl.

AWARDS:

- ✓ Gold Medal "Zarcillo International Wine Awards 2025"
- ✓ Gold Medal "Concurso VinesEspaña 2023"
- ✓ Gold Medal "Premios Mezquita 2023"
- ✓ Silver Medal "Decanter 2024"

