

OTERO

Red Reserva 2014

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.

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

ANALYTICS:

ALCOHOL CONTENT: 13,80% vol.

TOTAL ACIDITY: 4,80 g/l

RESIDUAL SUGAR: 1,80 g/l

VOLATILE ACIDITY: 0,58 g/l



AWARDS:

Gold Medal "Mundus Vini 2021"

Silver Medal "Mondial Bruxelles 2021"

Bronze Medal "Decanter 2021"

PRESENTATION

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BOTTLE		PACKAGING	12 UNITS CASE	6 UNITS CASE	PALLETIZATION	12 UNITS CASE	6 UNITS CASE
EAN CODE	8413928000144	EAN CODE	8413928120149	8413928060148	1	EUROPALET 80 X 120	1
Capacity	75 cl.	Case content	12 bottles	6 bottles	Pallet content	60 cases	125 cases
Gross weight	1,330kg	Gross weight	16,50 kg	8,20 kg	Gross weight	1000 kg	1050 kg
Height	314 mm	Height	320 mm	320 mm	Cases per tier	12	25
Bottle weigth	570 g	Width	240 mm	240 mm	Tiers per pallet	5	5
Closure	Cork	Length	320 mm	160 mm	Height	180 cm	180 cm

