

# BESTUÉ

de Otto Bestué



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SOMONTANO

# BESTUÉ

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## BESTUÉ FINCA RABLEROS 2019

### THE CLASSIC OF THE WINERY

#### FINCA RABLEROS

Plot of 10 hectares located in the municipality of Barbastro (7 hectares of Cabernet Sauvignon and 3 hectares of Tempranillo)

Planting density: 3,200 vines per hectares

#### WINEMAKING

Harvest the last week of September. Pick up by machine at dawn looking for the lowest temperature. Destemming and cold maceration for 6 days at 8°C in tanks of 23,000 kgs.

Manual handling of the hat through 2 daily pump it up, one first in the morning and another in the late afternoon. Slow and controlled fermentations reaching 28°C at their maximum points. Discover and fill barrels to carry out malolactic fermentation and subsequent aging for 9 months in barrels 3 to 4 years old.

#### TASTING NOTES

Cherry red color, with violet tones that mark its freshness and fruity potential. High layer. Intense fruity aromas of ripe fruit (Plum, blueberries, raspberry) on a background, toasted, with notes of vanilla marked by the aging of 9 months in barrel.

In the mouth it is intense, ripe and medium long aftertaste, wine marked by its fruit, structure and easy passage through the mouth.

#### GASTRONOMÍA

Ideal with meats (embers, stews, baked dishes), spoon dishes (legumes) and cured cheeses.

*Variety: 70% Tempranillo / 30% Cabernet Sauvignon*

*Alcohol content: 14.5%*

*Total acidity: 5.6*

*Barcode: EAN8437003486265*

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