

BESTUÉ

de Otto Bestué



BODEGAS OTTO BESTUÉ / C/ A-138 KM 0,5 ENATE (HUESCA) 22312

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consejo regulador de la denominación de origen protegida

SOMONTANO

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BESTUÉ GARNACHA ROBLE 2021

GARNACHA, FRUITY & FRESH

GARNACHA / SOMONTANO

Grenache is the most worked local variety in the D.O. Somontano. Its versatility and complexity stand out, being used both for young and light wines and for complex wines of high intensity with the ability to withstand long aging.

FINCA SAN VICENTE

Plot of 5 hectares located in Enate valley

Vintage 2021: Very rainy year in Somontano, in which we had to be very aware of the vineyard to control diseases. Year very marked by fresh wines with low alcohol graduation. Great phenological maturity and marked acidity.

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 thing 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 4 months.

TASTING NOTES

Red color, with violet tones that shows us its youth. High layer. Intense fruity aromas; ripe fruit (plum, blueberries, raspberry) and balsamic notes. The passage through the mouth is light and fresh, very marked by those aromas of red fruits and spices typical of Grenache.

PARING

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

Variety: 100% Grenache

Alcohol content: 13.5%

Total acidity: 5.7

Barcode: EAN8437003486203

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