

# BESTUÉ

de Otto Bestué



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**SOMONTANO**

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## BESTUÉ MARINA 2021

GEWÜRZTRAMINER / DRY, AROMA & FLOWERS

GEWÜRZTRAMINER / SOMONTANO

The Gewürztraminer is a white variety that has adapted very well in the D.O. Somontano. It stands out for being a variety of high aromatic intensity, highlighting above all its floral aromas. We work in different styles, mostly young dry wines or with some residual sugar, but it is also interesting its evolution and aging in the bottle giving us more complex wines.

### FINCA LAS PEDROSAS

Plot of 2 Hectares in Enate valley, stands out for having soils with a lot of stone (Cascajos and Boulders) and many engravings that make them have a very high drainage capacity. This allows us to manage the vigorousness and ripening of the grapes by managing irrigation. For this wine we collect the grapes about 13% / 13.5% looking for fresh but at the same time mature wines to achieve that floral intensity so characteristic in the Gewürzt.

### WINEMAKING

Harvest takes place for late August/early September. Early morning collection (Looking for the lowest temperature 10°C) Destemming and maceration in the press for 8 hours at 8°C. Through this technique we seek the aromatic extraction of the skins.

Fermentation in stainless tanks and subsequent slight aging on lees for 1 month in stainless tanks.

### ASTING NOTES

Straw yellow with whitish notes. High aromatic intensity, on the nose aromas of Lychees stand out on a marked floral profile (White flowers, Roses).

Fresh and vibrant in mouth, marked by its persistent aromatic intensity despite its easy passage through the mouth. Long aftertaste and with memories of variety.

### PAIRING

It is ideal for wines by the glass in bars, tapas, seafood rice and even pairings with cheeses. Serve between 8°-12°C.

*Variety: 100% Gewürztraminer*

*Alcohol content: 13%*

*Total acidity: 5.8*

*Barcode: EAN 8437003486173*

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