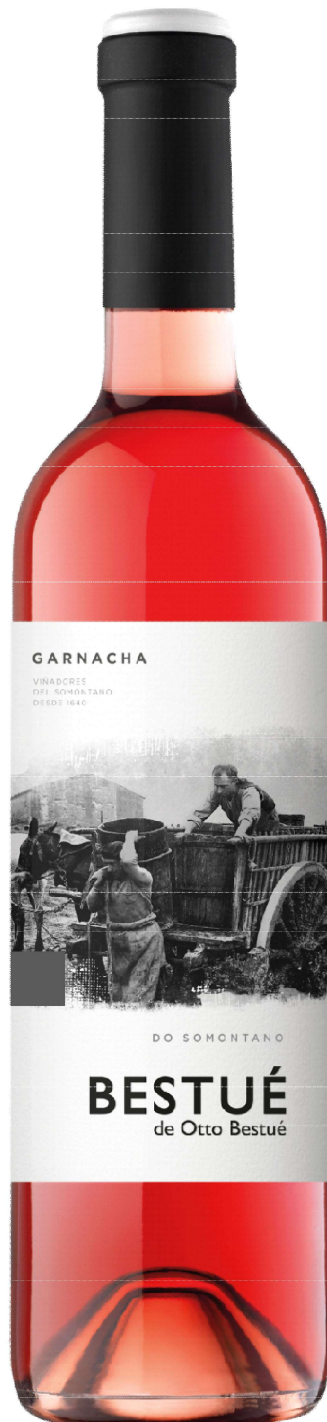


BESTUÉ

de Otto Bestué



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

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SOMONTANO

BESTUÉ

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BESTUÉ GARNACHA ROSADO 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 LA HEREDERA

Plot of 2 Hectares located in Enate (in front of the winery). It is our plot that presents soils with profiles of silt and clays although according to analysis it presents 50% of engravings and sands in the deepest horizons. These more clay soils maintain acidity better, providing us with fresher and lighter wines.

WINEMAKING

2 Elaborations – 1 Final wine

Direct Pressing: Destemming and maceration in the press for 6 hours at 8°C.

Bleeding: Cold soaks maceration for approximately 10 hours. Subsequent bleeding of the Grenache deposits and prior unification to the direct press must for joint fermentation

Joint fermentation between 16°C and 18°C in stainless steel tanks. Subsequently filtered and bottled.

TASTING NOTES

Crystalline in appearance, it shows attractive strawberry pink with violet flashes in thin layer. In the nose, primary aromas of high intensity appear. Fruity aromas (strawberry, cherries, berries) dominate on a candy store background that takes us back to childhood. At the entrance in the mouth it is fresh and unctuous, with marked aromas of red fruits.

PARING

It is ideal for wines by the glass in bars, tapas, rice, picapicas Serve between 9°-12°C

Variety: 90% Grenache / 10% Cabernet Sauvignon

Alcohol content: 13.5%

Total acidity: 5.6

Barcode: EAN 437003486210

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S O  N T A N O