

# 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

The logo for Somontano, featuring the word 'SOMONTANO' in a serif font. A stylized red graphic element, resembling a vine or a cluster of grapes, is positioned below the 'O' and 'M', extending to the right and ending in three small red dots.

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## BESTUÉ FINCA SANTA SABINA 2019

CABERNET SAUVIGNON AT SOMONTANO AREA

CABERNET SAUVIGNON / SOMONTANO

Cabernet Sauvignon is the most worked red variety in the D.O. Somontano. It highlights how well its versatility and complexity have adapted to our area.

It is mainly used for wines with aging, being the basis of most crianza wines or signature wines of the denomination thanks to the ability of the cabernet to withstand long aging.

### FINCA SANTA SABINA

Plot of 5 hectares located in Enate valley (400 meters altitude)

**Vintage 2019:** Very hot year in Somontano, in which thanks to irrigation we were able to carry out a very concentrated vintage with very low yields per hectare. As a result of this year 2019 we find very mature wines.

### WINEMAKING

Harvest the first week of October. Hand collection in boxes of 20 kilos at dawn (Looking for the lowest temperature 10°C) Destemming and cold maceration for 6 days at 8°C in tanks of 15,000kg of INOX.

Manual handling of the hat through 2 daily remontados, 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 15 months in new barrels and with a wine (50/50)

### TASTING NOTES

Ruby red color, with violet tones that mark its aging potential. High layer. Intense complex aromas; ripe fruit (plum, blueberries, raspberry) and complex secondary aromas (cocoa, toasted, spicy,) typical of aging in barrel and bottle. The passage through the mouth is silky and velvety, leaving us a marked and long post taste.

### PARING

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

*Variety: 100% Cabernet Sauvignon*

*Alcohol content: 14.5%*

*Total acidity: 5.8*

*Barcode: EAN8437003486043*

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