

BESTUÉ

de Otto Bestué



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

(+34) 974 305 157 / info@bodega-ottobestue.com

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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

www.bodega-ottobestue.com

consejo regulador de la denominación de origen protegida

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