

BESTUÉ

de Otto Bestué



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

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

consejo regulador de la denominación de origen protegida

SOMONTANO

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BESTUÉ VIÑADORES 2018

GARNACHA & ROCK & ROLL

LA GARNACHA / SOMONTANO

Garnacha is the most popular local variety in the D.O. Somontano. It emphasizes its versatility and complexity, being used for both young and light wines and co intensity wines with the ability to withstand long ageing.

FINCA SAN VICENTE

Plot of 5 hectares located in the municipality of El Grado (470 meters above sea level).
4 hectares of Grenache and 1 hectare of Cabernet Sauvignon.

Planting density: 3200 vines per hectare

Vintage 2018: Very dry year in Somontano, in which thanks to irrigation we were able to carry out a very concentrated vintage with very low yields per hectare (6000kg per hectare).

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 6000 kg 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. Descube and fill barrels to carry out malolactic fermentation and its subsequent aging for 24 months in new French oak barrels

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 and tertiary 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: 80% Grenache / 20% Cabernet Sauvignon

Alcohol content: 14.5%

Total acidity: 5.6

Barcode: EAN8437003486265

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