

OTAZU PREMIUM CUVÉE 2019 RED WINE



35% Cabernet Sauvignon.
33% Merlot.
32% Tempranillo.



October 2019.



Separate harvest of the different varieties in October. Fermentation at 28°C to keep the aromas of each grape variety.



French Oak Barrels, aged for 12 months.



16°C - 18°C. (60° - 65° F)



Ruby red color.



The nose is dominated by red and black wild fruit aromas, with balsamic, coffee, cacao and spicy notes.



Intense, elegant, round and fresh on the palate.



Red meat, game, tuna, any kind of cheeses, risottos and black chocolate.

