

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
OTOTIN	Palacio de Otoño	Spain	Rioja
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tempranillo	13.5%	No	Cork



## Background

Situated in the town of Alfaro in the La Rioja province of Northern Spain, the co-operative was established in 1987 by six families with backgrounds in farming who wished to produce wines of the highest quality. Using grapes sourced solely from the co-operative's own vineyards, they are able to specify the exact viticultural decisions to be made. In 2004, they set up their own winery so that they could extend this careful monitoring and dedication to the winemaking process. Being able to oversee the entire production process, from grape to glass, enables the co-operative families to produce the high quality wines that their ancestors wished. The region is located on the banks of the fertile Ebro valley, which contributes a wide diversity of soils and microclimates. Strongly influenced by a Mediterranean climate, the Rioja Baja is the warmest and driest of the three Rioja regions.

## Winemaking

Once harvested, the grapes are de-stemmed and lightly crushed. Fermentation occurs in temperature-controlled stainless steel tanks. The resulting wine is transferred to concrete tanks where it undergoes malolactic fermentation to aid softness and a smooth structure.

## Tasting & Pairing

Intense cherry red in colour with red fruit and warming spiced notes and cocoa on the nose. On the palate, the tinto is ripe and fruity with raspberries and violets. A long velvety finish.

An ideal accompaniment to any chargrilled or barbecued meat or traditional Spanish tapas dishes.

## Sustainability & Extra Information

n/a