

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
OTOFIR	Palacio de Otoño	Spain	Rioja
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Tempranillo	13.5%	50% American, 50% French oak, 18 months	Cork



Background & Sustainability

This Rioja Baja based winery started in the 1950s by selling wine in bulk, and today is run by six families and operates from a modern cellar in the town of Alfaro. The vineyard covers 200 hectares situated on the elevated slopes of the Sierra Yerga mountain range as well as along the Ebro River, providing a good diversity of soils and microclimates.

The estate strive to lower their impact on the environment when producing their wines and have been slowly converting to organic viticulture parcel by parcel. They currently have 18 hectares converted. They also generate 30% of their own electricity through solar panels and using up to 70% recycled material in all thier packaging.

Winemaking

Once the fruit is destemmed and lightly crushed, fermentation occurs in temperature controlled stainless steel tanks and the juice sees 50/50 American and French oak for 18 months before bottling.

Tasting & Pairing

Intense dark ruby in colour, ripe red and black cherry notes come through on the palate with hints of vanilla and cocoa. Velvety tannins give a rich mouthfeel and a long lasting finish.

A great match with grilled red meat, game dishes and hard cheese, such as Manchego or aged Parmesan.

Extra Information

n/a