

Palacio de Otoño

Crianza DOC

ABV

13.50%

Capsule

Cork

Code

OTOCRI

Region and Country

Rioja, Spain

Grapes

Tempranillo

Producer

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. Gorka Etxebarria is lead winemaker.

Climate, viticulture, winemaking

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.

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. Aged for 12 months in American oak barrels prior to bottling.



Tasting Notes

Complex aromas of ripe blackberries and gentle smoky red berries. Incredible concentration and depth on the palate with soft bramble fruits supported by underlying notes of earthy spice and vanilla. Powerful and rich in structure, yet generously smooth in texture. A long, velvety finish.

Good to know

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 their packaging.