



PIZARRAS DE
OTERO

MENCÍA
DENOMINACION DE ORIGEN
BIERZO

Its old vines have already been farmed by many different generations. Its slate soils have witnessed the hard work of their people, as well as the enthusiasm and joy of the young people. In the very heart of Bierzo, it can be found Otero where unique vineyards in the world exist. And with the grapes from these unique vineyards it is made Pizarras de Otero.

Pizarras de Otero captures the essence of its native land. It brings us the colours, aromas and flavours of Bierzo. Born of ancient traditions Pizarras de Otero is a wine that can be enjoyed in its youth. Elegant, rounded and full-bodied in the mouth, its fruitiness, typical of the Mencía grape, is underpinned by mineral notes, and a crisp, refreshing finish.



TASTING NOTES

EL VINO DEL OSO

APPEARANCE

Morello cherry with violet reflections

NOSE

Medium-high intensity. The varietal aromas of red fruits (strawberries, plums, and blackberries) predominate with subtle hints of floral (violets) and mineral aromas.

PALATE

Powerful and with nice structure and depth of fruit. Elegant and balanced in the mouth. Clean aftertaste.

TECHNICAL CHARACTERISTICS

TYPE OF WINE: Young

D.O.: Bierzo

GRAPE VARIETY: 100% Mencía

VINIFICATION PROCESS: Manual harvesting in 20kg crates, sorting tables, cold prefermentative maceration (10oC) during 3 days, alcoholic fermentation (24oC), postfermentative maceration. The skins are removed by tasting when all their potential has been taken. Malolactic fermentation, coupage, clarification and bottling.

ALCOHOL CONTENT: 13% Vol.

GASTRONOMY: Roast or stewed meat, carpaccios, cured meat, and goat's cheeses.

SERVE AT: 18°C

