

# PAGO DE OTAZU

Tinto  
2022  
Red Wine

## Grape Variety

61% Merlot.  
39% Cabernet Sauvignon.

## Harvest

October 2022.

## Winemaking

Manual harvest in 12 Kg cases.  
Criomaceration for 7 days at 5°C prior  
alcoholic fermentation in small concrete  
vats of 40 hl, followed by a malolactic  
fermentation in French oak barrels.

## Aging in barrel

18 months in French oak barrels.

## Service

16°C-18°C. (60° - 62° F)

## Color

Deep cherry-red color.

## Nose

Complex nose with red and black fruit  
aromas.

## Palate

The aging in barrel leaves some spicy notes  
with floral flavors on the background.  
Mineral on the mouth, long and elegant  
finish.

## Food pairing

Roast or grilled meats and fishes, rice meals,  
cheeses, pâtés, and Iberian ham.

