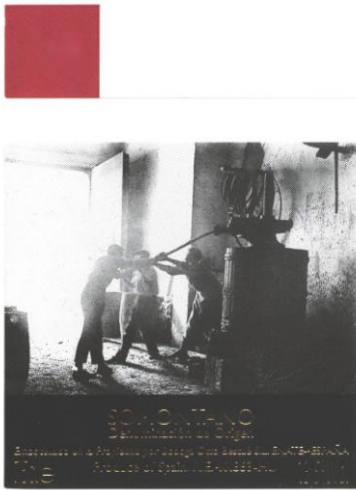


BESTUÉ
de Otto Bestué



Finca Rableros
Tempranillo-Cabernet Sauvignon



Bestué Finca Rableros 2006

Tinto semi-crianza D.O. SOMONTANO

Type of wine:	Tinto
Winery:	BODEGA OTTO BESTUÉ, S.L.
Category:	semi-crianza
Presentation:	Bottle
Vintage:	2006
Contents:	75cl.
Name of wine:	Bestué Finca Rableros
Ageing:	7 months in American and French oak barrels
Grape variety :	50% Cabernet Sauvignon, 50% Tempranillo

History of Brand

The Otto Bestué family proves with exhaustive documents their work of vine growers since 1640. Written evidence exists that in that time they already devoted to cultivating vines in their estates of the village Enate, in the heart of Somontano, and that they have continued with this activity year after year, generation after generation. Lorenzo Otto Bestué, together with his father Lorenzo, have taken the next step and have built an authentic family winery where to produce with great care wines that take by name the surname of a family saga that has been in the complex wine business for centuries. The photographs used for Otto Bestué labels belong to the family photo album and to the artist Ricardo Compairé, one of the forerunners of photography in Spain.

Vineyard

The winery Otto Bestué owns 30 hectares of vineyards of the best quality located in the heart of the Denominación de Origen Somontano, distributed in 5 estates: Mezquita, La Sierra, El Plano Santa Sabina and Rableros. This last one is planted with Tempranillo and Cabernet Sauvignon grapes, used to produce this wine.

Fermentation

BESTUÉ Finca Rableros is made with Tempranillo and Cabernet Sauvignon grapes coming from Rableros estate, property of the Otto Bestué family, located in the heart of the D.O.Somontano. The grapes were destalked, crushed and fermented for 8 days at a maximum temperature of 29° C. Once the maceration (20 days) and malolactic fermentation was finished, the wine aged for 7 months in American and French oak barrels. Afterwards, the wine was filtered and bottled.

Winemaker's Notes

Red cherry colour of medium intensity with violet hues. Clean and intensive red ripe fruit over a spicy/vanilla touch from the American and French oak ageing during a few months. Fruity, matured and elegant with a great finish on the palate.

Awards

87 Points- R. Parker The Wine Advocate, Issue 169, February 2007.- BESTUÉ Finca Rableros 2002: Bronze Medal, International Wine Challenge 2003, London Mayo 2003. - BESTUÉ Finca Rableros 2002: Silver Medal, Mundus Vini 2003.