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Otto Bestue Tinto Finca Rableros 2007



Type of wine: Red wine
Grape variety: Red blend
Cab-Sauvignon
Tempranillo
Oak age 7 months
Category: Semi crianza wine
Region: D.O. Somontano
Winery: Otto Bestué



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 of a family 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 & Ageing:

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:

Intense red cherry colour with garnet highlights. Concentrated aromas with ripe cherry and plum fruits supported by spices and toasted overtones from the oak ageing. Structured, balanced and fleshy with a broad and embracing finish.

Service suggestions:

Serve at 14-16°C with red meats, pasta or cheeses.

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.
86 points R. Parker The Wine Advocate" Issue 181, February 2009

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