



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Otero Reserva

Price £16.49
Code OTER001

Ahhhh, how much did I love this wine?? This was a real gem of a find - ripe, rounded, elegant and with mature notes of oak, softening tannins and complex aged notes.

Tasting Notes:

Mmmm, this offers gorgeously mature red fruit notes similar to a great Rioja Reserva, but with Castilla, this comes with a degree more richness, persistence of spice and sweet notes from the American and French oak. Long in the mouth, rounded, elegant and utterly worth every penny. This reaffirmed our belief in this oft forgotten region of Spain - we kissed a lot of frogs, but this was a real Princess...or Prince, depending on your persuasion.





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| Specification | |
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| Vinification | Manual harvest in plastic boxes of 20 kilos. The destemmed and slightly crushed grapes were kept for 12 days in maceration in stainless steel tanks, with two pump-overs per day and a temperature of 25°C. After uncubating, it underwent malolactic fermentation in tanks of our underground cellar and subsequently it has been aged for 24 months in American and French oak barrels. |
| ABV | 13.8% |
| Size | 75cl |
| Drinking Window | Drink Now |
| Country | Spain |
| Region | Castilla y León |
| Type | Red Wine |
| Grapes | Prieto Picudo |
| Genres | Practising Organic, Vegan |
| Vintage | 2014 |
| Body | Rich, bold and robust |
| Producer | Bodegas Otero |
| Producer Overview | There's more than a great wine inside a bottle of Bodegas Otero. It's the result of over a century of wine growers and producers who have grown vines with great determination in order to elaborate, with their own particular style, the unique wines of the Valles de Benavente. |
| Closure Type | Cork |
| Food Matches | Excellent wine to accompany cured cheese, stew meat, grilled meat and pizza & pasta |
| Press Comments | Decanter, Spanish Indigenous Reds, 2022, Highly Recommended: "Woody oaky notes on the nose, with orange peel and pimenton. A supple, mature style reflecting its eight years of age. Good acidity, well-managed tannins and a lovely savoury finish." |