



Otazu, April 2025. We are pleased to inform you that we have rolled on the 2018 vintage of our wine Altar.

Altar (D.O.P. Pago de Otazu) is a 100% Cabernet Sauvignon wine. The grapes were hand-picked in October 2018 in only two selected vineyards of our single-estate vineyard. Before the fermentation, we proceeded to a cold maceration at 8°C for one week. Then, the malolactic fermentation took place with fine lees in 225L French oak barrels. This wine was aged for 18 months in French oak barrels, followed by a minimum of 60 months in bottle.

It presents a deep garnet red color. On the nose, it is fragrant, with aromas of scrubland and wild berries, complemented by spicy notes. Elegant on the palate, it shows great harmony. Balanced, with a long and enveloping finish — a captivating wine.

It is perfect for pairing with roasted or grilled meats, aged cheeses, Japanese cuisine, black rice dishes, octopus, as well as chocolate desserts. It is recommended to serve between 16 and 18°C.