

FCP Format for Exhibition and Business Meeting



■ Product Profile / Terms and Conditions

Name of Product	Ozu by Otazu Premium Cuvée 2022, D.O. Navarra				
JAN Code	8436569290941	Package	Materials	glass bottle	
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
				7,58	28,76
Minimum Units of Delivery	No minimum	Packing	Materials	Carton case	Volume
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight(kg)
			27,0	18,0	30,5
Storage Condition	☐ Normal Temperature ☐ Refrigeratino ☐ Frozen	Referenc e Price	☐ FOB ☐ CIF * varied by terms and conditions	Prices are valid before	
				Price in Japanese market	
Certifications (Products/System)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage · Recipes)	
Ozu by Otazu Premium Cuvée 2022 (D.O. Navarra) is a blend of Cabernet Sauvignon (34%), Merlot (33%) and Tempranillo (33%). Each grape variety was harvested separately in October 2022 and fermented at 26°C to maintain its typical varietal aromas, followed by an aging of 12 months in French oak barrels from different forests. This red wine exhibits a ruby red color. On the nose, it shows red fruit and wild fruit aromas, with fine spicy notes. This is an elegant and fresh wine on the palate. Ozu by Otazu Premium Cuvée 2022 can be served between 16°C - 18°C.		red meat, game, tuna, smoked fish, any kind of cheeses, risotto and black chocolate.	

■ Product Picture

	
	Allergen (Specific Raw Materials)
	Sulphite

■ Company's profile

Company's Name		Otazu		
Annual Sales		Numbers of Employees		35
Name of Representative		Giuliano Rosi		
Messages to Purchasers		Otazu is a family-owned estate located in the north of Spain and devoted to wine, with more than 150 contemporary art pieces integrated into its spaces. Thanks to a unique microclimate, it has its own protected designation of origin, D.O.P. Pago de Otazu. All its wines are made from grape varieties such as Cabernet Sauvignon, Merlot and Chardonnay, expressing the uniqueness of the geography of its 93 hectares of single-estate vineyard. Centuries of winemaking tradition, reflected in a 12th-century manor and a centenary winery from 1840, inspired a family and a team committed to producing high-quality wines in an environment where wine and art merge in perfect harmony.		
Website Address		https://otazu.com/		
Company's Address	〒 Señor í o de Otazu, s/n	311174 Otazu; Navarra; Spain		
Factory's Address	〒 Señor í o de Otazu, s/n	311174 Otazu; Navarra; Spain		
Name of the Person in Charge	Giuliano Rosi	E-mail Address	info@otazu.com	
Phone Number	34948329200	Fax Number		

■ Selling Points of the production process

. Single-estate vineyard with Pago de Otazu Appellation of Origin (in Spain, only 26 wineries holds the D.O.P. Pago, which is the highest certification in Spain). . Singular terroir and unique microclimate, marked by an Atlantic influence. . Full control of the chain (vineyard to bottle): vineyard decisions, harvest timing, selection, winemaking style, leading to quality and consistency. . Merge of Wine and Art: More than 150 pieces of art exhibited in the Estate and reflected on our wine labels. . Historic heritage: 16th-century manor, 12th-century church, and the historic winery from 1840. . Modern and innovating underground facilities . Sustainability: We understand that environmental responsibility defines our legacy; therefore, we have adopted policies aimed at reducing waste, promoting recycling, and using energy efficiently. We work closely with experts and local communities to preserve natural ecosystems, protect native flora and fauna, and ensure ecological balance.the winery is certified with Sustainable Wineries for Climate Protection; and Biosphere.
Pictures
  

■ Information of Quality Assurance

Inspection of Products	☐ Yes ☐ No	(If yes, please provide additional information about inspection)			
Hygiene Management	Prodction Process				
	Employees				
	Facilities and Equipments				
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				