

■ Product Profile / Terms and Conditions

Name of Product	Pago de Otazu Chardonnay 2023, D.O.P. Pago de Otazu				
JAN Code	8437011078681		Package	Materials	glass bottle
Use by date				Size/Inner Capacity	Length(cm) \times Width(cm) \times Height (cm) Inner Capacity
Minimum Units of Delivery	No minimum		Packing	Materials	Carton case Volume 4,5L
Lead Time				size/Gross weight	Length(cm) \times Width(cm) \times Height (cm) Weight(kg)
Storage Condition	<input type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen		Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF <small>*varied by terms and conditions</small>	Prices are valid before <small>Price in Japanese market</small>
Certifications (Products/System)					

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)

Product Characteristics	Use Scenes (Usage • Recipes)
<p>The grapes were hand-picked in September 2023. 80% fermented in French oak barrels coming from different forests and 20% fermented in egg-shape concrete tanks, followed by 6 months of aging: 80% in French oak barrels with weekly bâtonnage of the lees and 20% in egg-shape concrete tanks, with its lees.</p> <p>Pago de Otazu Chardonnay 2023 (D.O.P. Pago de Otazu) is a 100% Chardonnay wine exhibiting a brilliant yellow color with golden reflections. It shows floral aromas on the nose with citrus notes and some fresh fruits with spicy hints. This is an elegant wine on the palate, long, with a fine minerality.</p> <p>This wine can be served between 10°C and 12°C</p>	<p>red tuna, salmon, sardine, mackerel, tartar, ceviche, tiradito, sushi, seafood, rice meals, foie, iberian ham, seasonal vegetables, mature cheese, grilled fish, poultry, red meats.</p>

■ Product Picture

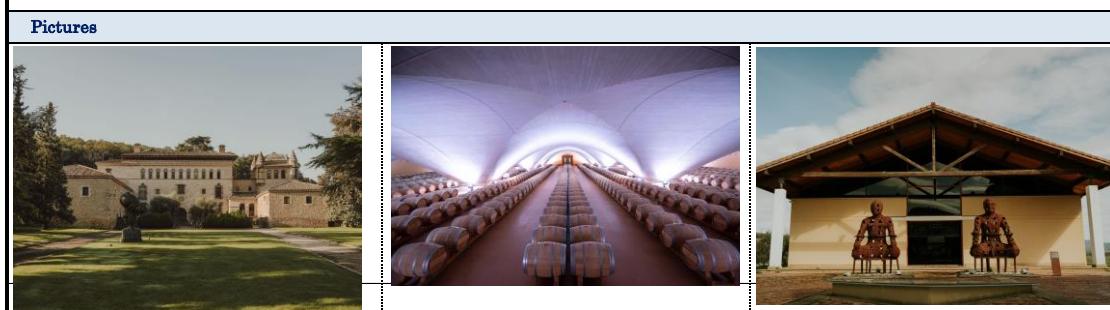
	Allergen (Specific Raw Materials)
	Sulphite

■ Company's profile

Company's Name	Otazu		
Annual Sales		Numbers of Employees	35
Name of Representative	Giuliano Rosi		
Messages to Purchasers	<p>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.</p> <p>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.</p> <p>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.</p>		
Website Address	https://otazu.com/		
Company's Address	Señorío de Otazu, s/n	311174 Otazu; Navarra; Spain	
Factory's Address	Señorío 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.



■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	(If yes, please provide additional information about inspection)		
Hygiene Management	Production Process			
	Employees			
	Facilities and Equipments			
Emergency Response	The Contact Points	The person in charge	Phone number	
	Documentation			