

■ Product Profile / Terms and Conditions

Name of Product	Pago de Otazu 2022, D.O.P. Pago de Otazu				
JAN Code	8436569290361	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	
Certifications (Products/System)				Price in Japanese market	

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Product Characteristics		Use Scenes (Usage • Recipes)	
Pago de Otazu 2022 (D.O.P. Pago de Otazu) is a blend of Merlot (61%) and Cabernet Sauvignon (39%) made with grapes manually harvested from our selected vineyards certified D.O.P. Pago de Otazu, in 12kg cases in order to maintain the quality of the fruit until it is pressed. The winemaking starts with a criomaceration at 5°C for seven days.			
The alcoholic fermentation takes place in small concrete tanks (40 hectoliters), followed by a malolactic fermentation in French oak barrels. The resulting wine is aged in French oak barrels for 18 months.		roast or grilled meats and fishes, rice meals, cheeses, pâtés, and Iberian ham.	
This wine exhibits a deep dark-cherry red color. It presents a very complex nose, dominated by red and black fruits aromas. The aging in barrel leaves some spicy notes with floral flavors on the background. Mineral on the mouth, long and elegant finish.			

■ 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			