

FCP Format for Exhibition and Business Meeting

■ Product Profile / Terms and Conditions

Name of Product	Altar 2018, D.O.P. Pago de Otazu				
JAN Code	8437011078476	Package	Materials	glass bottle	
Use by date			Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity
Minimum Units of Delivery	No minimum	Packing	Materials	8,6	33,0
Lead Time			Carton case	Volume	0,75L
Storage Condition	<input type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeration <input type="checkbox"/> Frozen	Reference Price	<input type="checkbox"/> FOB <input type="checkbox"/> CIF	Prices are valid before	
Certifications (Products/System)				Price in Japanese market	

Product Characteristics	Use Scenes (Usage · Recipes)
<p>Altar 2018 (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.</p> <p>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 recommended to serve between 16 and 18°C.</p>	<p>roasted or grilled meats, aged cheeses, Japanese cuisine, black rice dishes, octopus, as well as chocolate desserts.</p>

■ Product Picture



■ 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. 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

- . Altar is a wine that challenges our time.
- . Made craftily from beginning til the end. Each bottle of wine is unique (soil handprint made individually by hand)
- . Grapes are sourced from only 2 plots in our single-estate vineyard. 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.
- . Limited production
- . Careful manual and selective harvest
- . Integral vinification in new French oak barrels.
- . Elegancy and complexity, expressing the singularity of Otazu's 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	<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			