



Otazu, November 2024. We are pleased to inform you that we have rolled on the 2022 vintage of our wine Pago de Otazu. With this new vintage, we are introducing the brand new label for our Pago de Otazu wines, more accurately reflecting our identity, the uniqueness of our terroir, and forging a deeper connection with contemporary art.

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.

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.

Pago de Otazu is ideal to pair with roast or grilled meats and fishes, rice meals, cheeses, pâtés, and Iberian ham.