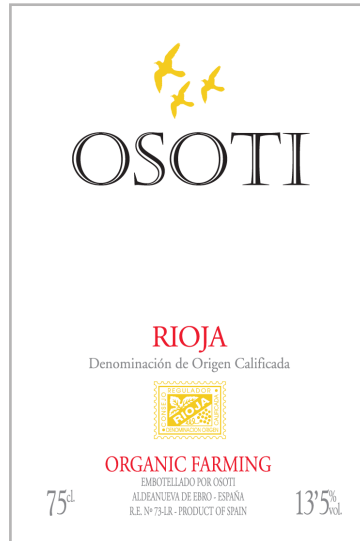


OSOTI JOVEN



Winery Name:	Osoți Viñedos Ecológicos S.L.
Country:	Spain
Region (AOC, D.O.):	D.O.Ca Rioja
Vineyard Location (Village):	Azagra – Navarra
Elevation:	420 mts.
Grapes (Assemblage):	80 % Tempranillo and 20% Mazuelo.
Vine Age:	Tempranillo 12 years old, Mazuelo 6 years old.
Soil:	Clay and river stones.
Vinification:	Fermentation: 10 days at 25°C. Maceration: 15 days, pumped over twice a day. Not fined or cold stabilised. Lightly filtered.
Ageing:	3 months in French and American barrels.
Farming:	Organic farming rules. Vines are planted on trellis system and without it. Harvest by hand and using plastic cases for maximum 15 kgs to transport the grapes.
Tasting notes:	Appealing aromas of strawberries and vanilla. Delicious, exuberant flavours of raspberries, plums, cherry and a touch of aniseed. Oak is subtle, tannins are ripe and with the balance acidity the result is a well-structured and rounded wine. Food pairings: red meats, cheeses.