

ALTOZANO

BODEGA OTERO

Origin

González Byass acquired the estate, situated in the municipal district of Otero, Toledo, just 86km from Madrid, in 2001. After a meticulous study of the soil and climate the vineyard was planted with the grape varieties best suited to the characteristics of the area.

In 2005 they began the construction of a new winery, which was officially opened on 23rd May 2006. The winery was built and designed incorporating the latest advances in winemaking technology. It was designed with the up most consideration for the preservation of the grapes and for the quality of the wine produced. Visually the winery is divided into 3 parts, a design which mirrors the fundamental 3 stages in the wine making process. The first part is constructed from wood, here the barrels and the wine racks can be found. The second part is made from glass; in this section the bottling of the wine takes place. The final section where the fermentation casks are located is constructed from stainless steel.

The winery is designed in such a way that it is able to produce both a variety of young and fruity wines and also more complex and mature wines. Such a wide range of wines appeals to a vast varied market and is considered to be amongst the best wines produced in Spain.

The winery has an annual production of 3.600.00 bottles and currently houses 600 oak barrels but has a capacity for 2000.

The winery also includes a social area focused on tourism with a shop, conference rooms and tasting room. The final result is a modern yet functional, elegant and quality design, which focuses on the origin of the wine and the vine.



Soil and Climate

The winery is surrounded by the mountains of Toledo and the basins of the Tajo and Alberche rivers, a privileged situation for the cultivation of the wine with high potential to produce quality wines. The undulating terrain contains a variety of soil, which ranges from moderately acidic to extremely alkaline, and from slightly chalky to very chalky. The soil is deep in all parts and contains a high percentage of organic matter. Such a variation in soil can at times complicate the management of the vines, yet it also allows the winemaker to create a new and unique blend, which adds complexity and richness to the wines.

The climate of the area is Mediterranean-Continental; it is dry and extreme with vast differences in temperature between winter and summer. Temperatures range from below zero in January and on occasion over 35°C



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in summer. The average temperature during the year is 15°C. The annual rainfall is 520mm and is distributed throughout the year.

The combination of all of these factors make the estate an ideal and privileged place for the cultivation of vines, the winery also has great potential to produce very high quality wines.

Vineyard

The total surface area of the estate is 200 hectares, where both indigenous and international grape varieties can be found. The grape varieties planted are:

- 70 hectares Tempranillo
- 37.5 hectares Cabernet Sauvignon
- 35 hectares Syrah
- 10 hectares Cabernet Franc
- 10 hectares Petit Verdot
- 7.5 hectares Graciano
- 12 hectares Verdejo
- 4 hectares Sauvignon Blanc
- 4 hectares Chardonnay

This mix of both indigenous and international grape varieties is watched over by Emilio Marchevsky, who has vast international experience having worked in Australia, France and Argentina.

Wines

Altozano Tempranillo & Shiraz

Altozano Tempranillo & Cabernet Sauvignon

Altozano Tempranillo

Altozano Verdejo & Sauvignon Blanc

Further Information

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