

Viña Otano Viura 2017 (white wine)



Vina Otano comes from a family winery, whose beginnings go back to 1910 when "Grandfather Don Román Montaña" began to engage in the production and aging of wines, becoming the founder of a series of master craftsmen in wines. The current generation of grandchildren continue this work with great success. The winery is located in Fuenmayor - La Rioja, in the sub-zone of Rioja Alta, a town which is historically known for the high quality and capacity its wine to age well.

Appellation	D.O.Ca. Rioja
Grapes	100% Viura, from estate grown vineyards averaging 30 years old
Altitude / Soil	500meters / sandy and limestone
Farming Methods	Sustainable methods
Harvest	Hand harvested
Production	Whole clusters saw overnight skin contact prior to pressing. Fermentation in temperature controlled stainless steel tanks.
Aging	Aged a few months on fine lees prior to bottling
UPC / SCC / Pack	8 422938 314134 // 12

Reviews:

“The 2017 Viña Otano Rioja Blanco from Bodegas Fuenmayor is composed entirely of Viura and the new release offers up a pretty bouquet of pear, raw almond, salty soil tones and a topnote of lemon blossoms. On the palate the wine is medium-full, nicely balanced and focused, but a bit pinched on the backend from its screwcap. The acids are good, there is a decent core here and this wine should be nicely round, complex and generous out of the blocks, but the closure is already starting to scalp the wine a bit on the backend. Right now, one can put this in a decanter for fifteen minutes or so and it stretches out a bit, but permanent reduction is coming soon, so drink it over the next year or two. Under a natural cork, this wine would have the potential longevity of ten to fifteen years and would merit a score three points higher! 2019- 2021+?”

87 points *View from the Cellar*; Issue #78 - November/December 2018

