

Viña Otano Fermentado en Barrica 2016

D.O.Ca Rioja

Grapes: 75% Viura, 25% White Tempranillo

This wine is produced from an estate-grown, 95 year old vine vineyard. The wine was barrel fermented followed by 4 months aging in French oak barrels. It offers aromas of crisp orchard fruit, citrus oil, mint and cream. On the palate it shows a rich, savory texture with a subtly toasty flavor. Pair this with soft ripened cheese, like brie or white fleshed meat from fish to chicken.



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