

Viña Otano Barrel Fermented 2017 (White Wine)



Viña Otano comes from a family winery, whose beginnings go back to 1886 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 of its wine to age well.

The winery utilizes a number of methods to produce the best possible wine including multiple thinning/green harvest passes through each plot, mechanical weeding (no chemicals used), application of organic fertilizer (from composted winery waste) and hand-harvesting of the ripe fruit. Their vineyards range in age from 30 to 95 years old. Fruit comes from a combination of estate grown fruit and fruit grown under contract and winery direction, from two distinct areas within Rioja Alta.

The current winery was built in 1989 incorporating refrigerated, stainless steel tanks and space for extensive storage of aging wine in both barrel and bottle. Their cellars have storage for over 50,000 cases of wine.

Appellation	D.O.Ca. Rioja
Grapes	75% Viura and 25% White Tempranillo, from a single 90 year old estate-grown vineyard
Altitude / Soil	625 meters / calcareous clay
Farming Methods	Sustainable methods
Harvest	Hand harvested into small boxes
Production	Grapes were destemmed and lightly crushed prior to fermentation in French oak barrels
Aging	Following fermentation the wine was aged for a further 4 months in barrel prior to bottling
UPC / SCC / Pack	8422938314738/ / 12

Reviews:

“The 2017 Vina Otano ‘Barrel Fermented’ Rioja Blanco shows off its silky texture and great sense of mouthfeel. Layers of salted Macadamia nut and cantaloupe combine with shades of nutmeg, sourdough bread and a light dusting of white pepper. Every bit outstanding to enjoy in its youth, the ‘Barrel Fermented’ Rioja Blanco will enjoy another ten years of life ahead of it. Drink 2020-2028.”

91 points *Washington Wine Blog*; Dr. Owen J. Bargreen, CS - July 2020

“The 2017 Rioja “Barrel Fermented” Blanco from Viña Otano is made from a blend of seventy-five percent Viura and twenty-five percent Tempranillo Blanco. Both grapes hail from the same vineyard, with the vines ninety years of age! The wine is fermented in new French cask and then raised in the same barrels for four months of its elevage. The 2017 version comes in at a cool 12.5 percent alcohol and delivers a fine, youthful nose of lemon, salty soil tones, fresh almond, white flowers and a discreet framing of vanillin oak. On the palate the wine is crisp, young, full-bodied and very suave on the attack, with a good core, fine focus and balance and a long, vibrant and promising finish. This is still quite a primary wine and more complexity will emerge with some bottle age. Fine juice. 2020-2045.”

90 points *View from the Cellar*; Issue #86 - March/April 2020

