

Viña Otano Rosado 2018 (Rose Wine)



This winery is run by third generation winegrowers. The current owner, Oscar Montaña's, grandfather started working in wine in 1910. Vineyards range in age from 30 to 55+ 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. All fruit is hand harvested. 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.

Appellation	Rioja D.O.Ca.
Grapes	100% Garnacha
Altitude / Soil	500 meters / sandy and limestone
Farming Methods	Traditional Methods, no herbicide use
Harvest	Hand harvested into small baskets
Production	Grapes direct to press, then fermented in temperature-controlled, stainless steel tanks
Aging	Aged for a few months on fine lees prior to bottling
UPC / SCC / Pack	8 422938 000716 / 08422938000716 / 12

Reviews:

“Pale pale salmon. This is yet another very attractive 100% Garnacha from Spain, in this case Rioja. It has a nose of red strawberry with a touch of tangerine and offers a soft attack. The palate shows riper flavors and excellent balance with a creamy mouth feel.”

90 points *International Wine Review*; "2018 Vintage Rosés from Spain and Portugal" - June 5, 2019

“Shimmering pink. Dried red berries, orange zest and a floral element on the perfumed nose. Dry and fleshy in the mouth, offering red currant, bitter cherry and blood orange flavors that deepen steadily on the back half. A spicy white pepper note emerges on the nicely persistent finish, which leaves a tangy citrus zest note behind.”

89 points *Vinous Media*; “2019 Rosé Roundup” – August 15, 2019

