

Viña Otano Barrel Fermented 2021 (White Wine)



This winery is run by third generation winegrowers. The current owner, Oscar 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 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.

Appellation	Rioja D.O.Ca.
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 baskets
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 Size	8422938000709 / 08422938000709 / 12

Reviews:

“The 2021 “Barrel Fermented” Rioja Blanco from Viña Otano is crafted from a blend of seventy-five percent Viura and twenty-five percent Tempranillo Blanco. The vineyard this wine hails from is all old vines, having been planted fully ninety years ago! The wine is fermented in French oak barrels, but only left in cask four months prior to being racked out of cask. It offers up a very classy bouquet of pear, a touch of fresh apricot, a beautifully complex foundation of white soils, raw almond, vanillin oak and just a wisp of citrus zest in the upper register. On the palate the wine is bright, full-bodied, focused and complex, with a superb core of old vine fruit, lovely soil inflection, zesty acids and a long, well balanced and gently new oaky finish. This is lovely juice that is tasty already, but is clearly built to age and will be an even better drink five to ten years down the line. 2025-2050.”

92+ points View from the Cellar John Gilman- Issue# 117; May –June 2025

“The ‘Barrel Fermented’ combines mainly Viura (75%) with the remainder White Tempranillo. This offers rich honeydew and cantalope fruits with pink grapefruit blossom and suggestions of honeysuckle water. Drink 2025-2031.”

91 points OwenBargreen.com; Owen Bargreen- December 4, 2025

