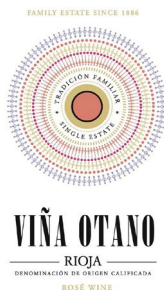


Viña Otano Garnacha Rosé 2024 (Rose Wine)



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 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. 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
FarmingMethods	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/PackSize	8 422938 000716 / 08422938000716 / 12

Reviews:

"The 2024 vintage of Rioja Garnacha Rosé from Viña Otano is a lovely salmon color and tips the scales this year at an even thirteen percent octane. The wine is a touch reductive when first opened and greatly benefits from being decanted before serving. Once it stretches its wings, it provides a deep and vibrant bouquet of blood orange, strawberries, a complex base of white soil tones, dried flowers and a hint of spice tones in the upper register. On the palate the wine is fullbodied, focused and juicy, with a good core of fruit, fine balance and grip and a long, reasonably zesty finish. This wine is serious enough to be bottled under natural cork! 2025-2030."

89 points View from the Cellar; John Gilman- Issue 117 May– June 2025.

