

Viña Otano Garnacha Rosé 2023 (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.

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| 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 Size | 8 422938 000716 / 08422938000716 / 12 |

Reviews:

"The 2023 Garnacha Rioja Rosado from Viña Otano is a lovely, pale salmon color and offers up a bright bouquet of watermelon, tangerine, chalky soil tones and a topnote of orange blossoms. On the palate the wine is vibrant, full-bodied, focused and gently vinous in style, with a good core 50 of fruit, sound framing acids and nice balance and grip on the long and bouncy finish. This is not particularly long on complexity, but hits all the right notes. Good juice. 2024-2026."

88 points View from the Cellar; John Gilman; March – April 2024, Issue 110.

