

Viña Otano Garnacha Rosé 2022 (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
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 2022 Rioja Rosado from Viña Otano is crafted from garnacha and is a pale salmon color. The wine is bright and expressive on the nose, wafting from the glass in a mix of tangerine, a touch of sumac, rose petals, white soil tones and a touch of wild fennel in the upper register. On the palate the wine is full-bodied, succulent and a touch candied in personality, with lovey depth at the core, good soil signature, zesty acids and fine focus and balance and lovely lift on the long finish. Good juice- wish it was bottled under natural cork! 2023-2030." **89 points View from the Cellar**; John Gilman - Issue #105 May/June 2023.

