

Viña Otano Fermentado en Barrica 2016 (White Wine)



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 current generation of grandchildren continue this work with great success. 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. Their cellars have storage for over 50,000 cases of wine.

Appellation	D.O.Ca. Rioja
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 boxes
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	8422938000709 / 08422938000709 / 12

Reviews:

"Scents of beeswax and smoke introduce this wine, its oak tannins adding a nutty richness while the saltiness and acidity keep it lively. Pale, round and pleasantly buttery, this will meld with white sausages and butter beans."

90 points *Wine & Spirits Magazine*; December 2018 – *Year's Best*

"The 2016 'Barrel Fermented' Rioja Blanco offers a lovely nose of pear and gooseberry aromatics. A silky mouthfeel fills the palate with bright starfruit, pear and lighter cut grass flavors. Bright, with a good minerality, this is an outstanding value Blanco." **90 points** *International Wine Report*; June 2018

"Pale green-hued gold. Oak-spiced orchard and pit fruits and a suggestion of vanilla on the perfumed nose. Pliant, appealingly sweet pear and peach flavors are firm by a jolt of bitter quinine. The vanilla note recurs on a very long, smooth finish that leaves sweet pear nectar and orange notes behind. The oak here is quite well-judged."

90 points *Vinous Media*; February 2019

"The barrel-fermented version of 2016 Viña Otano Rioja Blanco is a blend of seventy-five percent Viura and twenty-five percent Tempranillo Blanco, with the wine aged for four months in the French wood. Interestingly, only the Viura is barrel-fermented in new casks, while the Tempranillo Blanco is fermented in stainless steel. The new vintage of 2016 offers up a fine nose of yellow fruit, white soils, a bit of citrus peel, wild fennel and a gentle base of vanillin oak. On the palate the wine is crisp, full-bodied, young and nicely balanced, with good acids, fine focus and grip and a long, still quite primary finish. This is quite tasty today, but only hints at the complexity to come with bottle age. Good juice. 2018-2035."

89 points *View from the Cellar*; Issue #75 – May/June 2018

