

Viña Otano Barrel Fermented 2018 (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 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	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:

“The 2018 Rioja Blanco “Barrel Fermented” from Viña Otano is composed of a cépages of seventy-five percent Viura and twenty-five percent Tempranillo Blanco, with the two varieties hailing from the same ninety year-old vineyard! The wine is barrel-fermented in new French oak casks and then aged in the same barrels for six months prior to bottling. The 2018 version comes in at a svelte 12.5 percent alcohol and offers up a lovely young nose of lemon, tart pear, a lovely base of white soil tones, raw almond and a discreet framing of vanillin oak. On the palate the wine is bright, full-bodied, focused and crisp, with a good core of fruit, fine soil undertow, good framing acids and a long, well-balanced finish. This is a good bottle that is tasty today, but is built to age and will gain in complexity with three to five years in the cellar. 2022-2040.”

91 points *View from the Cellar*; John Gilman Issue #98 - March/April 2022

