

# Viña Otano Barrel Fermented 2019 (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.

<b>Appellation</b>	D.O.Ca. Rioja
<b>Grapes</b>	75% Viura and 25% White Tempranillo, from a single 90-year-old estate-grown vineyard
<b>Altitude / Soil</b>	625 meters / calcareous clay
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Grapes were destemmed and lightly crushed prior to fermentation in French oak barrels
<b>Aging</b>	Following fermentation, the wine was aged for a further 4 months in barrel prior to bottling
<b>UPC / SCC / Pack</b>	8422938000709 / 08422938000709 / 12

## Reviews:

No reviews yet.

