

Viña Otano Barrel Fermented 2019 (White Wine)



This winery is run by third generation winegrowers. The current owner, Oscar 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	Rioja D.O.Ca.
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 baskets
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 Size	8422938000709 / 08422938000709 / 12

Reviews:

“A blend of mostly Viura (75%) with the remainder White Tempranillo, this offers lemon curd with Macadamia nut and shortbread flavors that mingle well with the smooth texture and good weight. Enjoy this warm vintage wine now and over the next eight plus years. Drink 2023-2031”

91 Points OwenBargreen.com; Owen Bargreen - October, 2023

“The 2019 vintage of Barrel Fermented Rioja Blanco from Viña Otano is composed from its customary cépages of seventy-five percent Viura and twenty-five percent Tempranillo Blanco. These are both planted in the same, ninety year-old vineyard and the wine is barrel-fermented and aged for four months in cask prior to bottling. The wine offers up a fine aromatic constellation of white peach, apple, fruit blossoms, raw almond, a lovely base of soil and a nice touch of vanillin oak. On the palate the wine is full-bodied and still fairly new oaky in personality, with good depth at the core, fine focus and a long, well-balanced finish. The oak treatment this year seems to have made the wine just a touch more one-dimensional on the palate than would be ideal, though it is certainly tasty. It is not a bad wine, but I have liked the last few vintages of this bottling decidedly better. 2023-2030+.”

87+ points View from the Cellar; John Gilman -Issue #103 January/February 2023.

