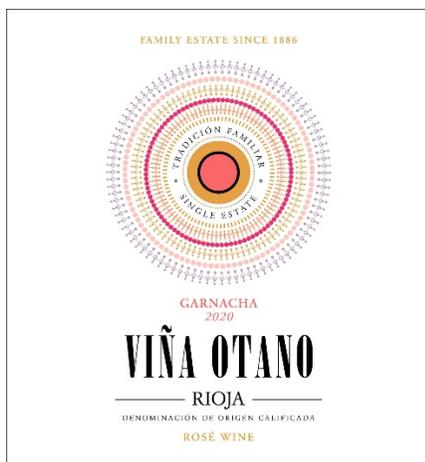


Viña Otano Rosado 2020 (Rose Wine)



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	8 422938 000716 / 08422938000716 / 12

Reviews:

This vintage has not yet been scored, see review for Viña Otano Rosé 2019 below:

“The 2019 Garnacha Rosado from Vina Otano is a lovely, pale salmon color and offers up a bright bouquet of strawberries, orange peel, salty soil tones and dried flowers. On the palate the wine is bouncy, full-bodied and juicy at the core, with a good foundation of soil tones, moderate acids and good length on the finish. This is not overly complex but hits all the right notes and is quite food friendly. 2021-2023.”

87 points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

“Made from Garnacha grapes, the 2019 Viña Otano Rose shows really good freshness with melon and wet stone tones that combine with hints of orange zest and red raspberry. Drink 2020-2024.”

89 points *Washington Wine Blog*; Dr. Owen J. Bargreen, CS - July 2020

