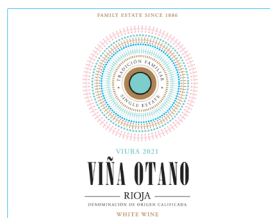


Viña Otano Viura 2021 (White Wine)



Vina Otano comes from a family winery, whose beginnings go back to 1910 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 its wine to age well.

Appellation	Rioja D.O.Ca.
Grapes	100% Viura, from estate grown vineyards averaging 30 years old
Altitude / Soil	500 meters / sandy and limestone
Farming Methods	Sustainable methods
Harvest	Hand harvested
Production	Whole clusters saw overnight skin contact prior to pressing. Fermentation in temperature controlled stainless steel tanks.
Aging	Aged a few months on fine lees prior to bottling
UPC / SCC / Pack Size	8 422938 314134 // 12

Reviews:

“The entry level 2021 Rioja Blanco “Viura” from Viña Otano is fermented and aged in stainless steel tanks, with the wine given a few months of aging on its fine lees prior to bottling. The wine comes in at a svelte 12.5 percent octane in this vintage and delivers a pretty nose of pear, white flowers, raw almond, a touch of grassiness and a nice base of white soil tones. On the palate the wine is bright, medium-full and nicely balanced, with pretty good depth at the core, but a bit of a clipped finish from its closure. This is a good example of Viura that would be a terrific value if sealed under some form of natural cork, as the underlying wine is very good, but the screwcap compromised the quality a touch. The nose is fresher on this bottle than the one I tasted last spring, but the wine is really rather short because of the screwcap. 2023-2026.”

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

