

Viña Otano Barrel Fermented 2014



Winery: Union de Viticultores Riojanos

Region: Rioja D.O.Ca.

Grapes: 75% Viura, 25% Tempranillo

Winery: Viña 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.

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-harvest-

ing of the ripe fruit. Their vineyards range in age from 30 to 55+ 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 extensive storage for aging of wine. Their cellars have storage for over 50,000 cases of wine.

Wine: 2014 is the first vintage from which the winery produced a barrel fermented white wine. This wine is produced from their oldest vineyards of white grapes and is composed of 75% Viura and 25% Tempranillo Blanco, all from vines over 60 years old. The wine was fermented in wooden barrels, 10 made of new French oak with medium toast and 4 of new acacia wood with light toast. After fermentation, the wine was aged for an additional 4 months in the barrels to increase complexity.

Reviews: “Light, bright gold. Exotically scented bouquet evokes ripe peach, pear skin, fennel and honey, plus a smoky mineral overtone. Spicy and expansive on the palate, offering intense orchard and pit fruit flavors and a hint of curry powder. Finishes bright, stony and quite long, with repeating spiciness and a touch of toasty lees. Aged in 100% new oak.”

91 points *Vinous* “The Many Facets of Rioja” November 2015

“This muscular white shows traditional style, offering flavors of pear, quince, lanolin, tea and blanched almond, with savory elements framing a core of fresh and dried fruit notes. Lively acidity freshens the thick texture and keeps the spicy finish fresh and clean.”

91 points *Wine Spectator* Web Only 2016

“On the palate the wine is pure, full-bodied, focused and very nicely balanced, with the wood here quite understated (particularly for one hundred percent new) and very well-integrated into the fruit of the wine. The acids are bright, the wine is long and nascently complex and seems to have good potential for medium-term cellaring, though it is very tasty right out of the blocks. Good juice.”

89 points *View from the Cellar*, Issue 61 January/February 2016



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

©07/2016