

Viña Otano Rosado 2015



Winery: Union de Viticultores Riojanos

Region: Rioja D.O.Ca.

Grapes: 100% Garnacha

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: This pale, delicate rosado was produced from estate-grown, hand- harvested fruit which was brought to the winery and pressed immediately upon arrival. The juice was fermented in temperature-controlled, stainless steel tanks and aged for a few months on lees prior to bottling.

Reviews: “Light orange. Red currant and cherry scents are complicated by suggestions of yellow mustard seed and pungent flowers. Picks up a hint of white pepper with air, which adds bite to round, fleshy red fruit and orange flavors. Turns slightly dry on the finish, which leaves a bitter cherry note behind.”

87 points *Vinous* Josh Reynolds July 2016

“Dusty orange and nectarine aromas are on target. This is basic and citrusy in feel, with mild orange and stone-fruit flavors that fade quickly. A fresh finish isn’t that flavorful but hangs around nicely due to healthy core acidity.” **Best Buy**

87 points *Wine Enthusiast* November 2016



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