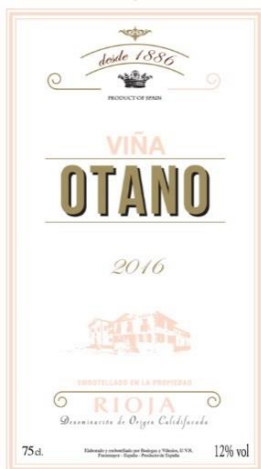


Viña Otano Rosado 2017 (Rose Wine)



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 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. 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	8 422938 000716 /

Reviews:

“Pale orange. Lively, spice-tinged strawberry and orange aromas and flavors, along with a subtle floral nuance. Juicy and light on its feet. The brisk, nicely persistent finish features lingering red berry and lavender notes.”

89 points *Vinous Media* - June 2018

“A light salmon color and dusty aromas of citrus fruits lead to a solid palate with just enough acidity to support the wine's grabby texture. Dry flavors of melon and papaya don't scream loudly, while this tastes of citrus peel and feels a bit tight on the finish.”

88 points *Best Buy Wine Enthusiast* – November 2018

