

Viña Otano Barrel Fermented 2020 (White Wine)



This winery is run by third generation winegrowers. The current owner, Oscar Viña Otano comes from a family winery, whose beginnings go back to 1886 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 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 of 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-harvesting of the ripe fruit. Their 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. The current winery was built in 1989 incorporating refrigerated, stainless steel tanks and space for extensive storage of aging wine in both barrel and bottle.

Appellation	Rioja D.O.Ca.
Grapes	75% Viura and 25% White Tempranillo, from a single 90-year-old estate-grown vineyard
Altitude / Soil	625 meters / calcareous clay
Farming Methods	Sustainable methods
Harvest	Hand harvested into small baskets
Production	Grapes were destemmed and lightly crushed prior to fermentation in French oak barrels
Aging	Following fermentation, the wine was aged for a further 4 months in barrel prior to bottling
UPC / SCC / Pack Size	8422938000709 / 08422938000709 / 12

Reviews:

“This characterful wine deserves company to match. Gold in color, alluring, concentrated aromas of baked golden apples, dried lemon peel and orange marmalade lift from the glass buttressed by quince and a tiny blanket of warm baking spices. The structured, layered, full-bodied palate handles complexity with ease while revealing additional flavor of apricot scone and apple tart buoyed by supportive acidity.”

92 points Wine Enthusiast R.S; August-September- 2025

“The 2020 vintage of Rioja Blanco “Barrel-Fermented” from Viña Otano is crafted from a blend of seventy-five percent Viura and twenty-five percent White Tempranillo. The wine is barrel-fermented in French oak casks and aged in the same vessels for four months prior to bottling. It offers up a bright and complex bouquet of fresh lime, pear, salty soil tones, raw almond, citrus peel and a nice touch of vanillin oak. On the palate the wine is vibrant, full-bodied and focused, with good depth at the core, a nice foundation of soil tones, bright acids and a long, well balanced and gently oaky finish. 2024-2040.”

90 points View from the Cellar John Gilman; March – April 2024, Issue 110.

