

Viña Otano Barrel Fermented 2018

D.O.Ca. Rioja
Grapes: 75% Viura,
25% White Tempranillo

91 points

VIEW FROM
THE CELLAR



“...lovely young nose of lemon, tart pear, a lovely base of white soil tones, raw almond and a discreet framing of vanillin oak. On the palate the wine is bright, full-bodied...This is a good bottle that is tasty today, but is built to age and will gain in complexity with three to five years in the cellar”.

John Gilman; Issue #98 - March / April 2022



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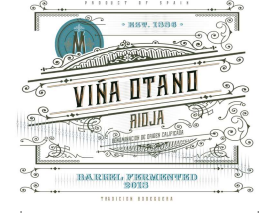
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