

Viña Otano Barrel Fermented 2017 (White Wine)



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.

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| Appellation | D.O.Ca. Rioja |
| 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 boxes |
| 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 | 8422938000709 / 08422938000709 / 12 |

Reviews: "I needed a second look at this wine for the simple reason that, when I first tasted it, I was enraptured by the 2010 Gran Reserva Blanco from this house that I opened at the same time, and rendered incapable of thinking about anything else. Tasted again in a more balanced frame of mind, I find this entirely delicious and very versatile, working well as a sipping wine... but also as a partner for a wide range of foods. Aromatically, it shows stone fruit and melon scents with nice accents from oak spice, along with suggestions of nuttiness and vanilla that are also attributable to the cooperage, with the wood scents neither too faint nor too prominent. Medium-bodied, with a nicely rounded palate feel that benefits from a bit of framing thanks to wood tannins that are well measured and nicely integrated, this offers complex texture from when it hits one's tongue to the end of the wine's finish. The fruit isn't overwhelmed at any point, and there's a suggestion of mango or pineapple that shows up alongside the stone fruit and melon notes that first show up in the bouquet. This is comprised of a blend of 75% Viura and 25% Tempranillo, though I can't say whether it is the white mutation of Tempranillo (which is a thing) or the black-skinned version that had the juice pressed off the skins immediately. That doesn't much matter — the wine is delicious and supremely versatile." **92 points Wine Review Online;** Michael Franz – February 23, 2021

"The 2017 Vina Otano 'Barrel Fermented'... shows off its silky texture and great sense of mouthfeel. Layers of salted Macadamia nut and cantaloupe combine with shades of nutmeg, sourdough bread and a light dusting of white pepper. Every bit outstanding to enjoy in its youth, the 'Barrel Fermented' Rioja Blanco will enjoy another ten years of life ahead of it. Drink 2020-2028."

91 points Washington Wine Blog; Dr. Owen J. Bargreen, CS - July 2020

"Pale yellow. Pungent citrus pith, peach pit and chamomile scents, along with a subtle fennel nuance. Chewy and well-concentrated, offering juicy Meyer lemon and white peach flavors that slowly firm up through the midpalate. Floral and vanilla notes linger on the persistent finish, which shows very good energy and gentle grip. 2021 – 2024."

90 points Vinous; Josh Reynolds – April 2021

"The 2017 Rioja "Barrel Fermented" Blanco... is fermented in new French cask and then raised in the same barrels for four months of its elevage. The 2017... delivers a fine, youthful nose of lemon, salty soil tones, fresh almond, white flowers and a discreet framing of vanillin oak. On the palate the wine is crisp, young, full-bodied and very suave on the attack, with a good core, fine focus and balance and a long, vibrant and promising finish. This is still quite a primary wine and more complexity will emerge with some bottle age. Fine juice. 2020-2045."

90 points View from the Cellar; Issue #86 - March/April 2020

