Viña Otano Viura 2014



Winery: Union de Viticultores Riojanos Region: Rioja D.O.Ca. Grapes: 100% Viura

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: The Viura is made from 100% estate grown Viura, on vines averaging 30 years old. The vines are planted on poor soils and are very low yielding. All of the grapes were hand harvested and transported to the winery in small boxes. Whole clusters saw overnight skin contact prior to destemming. Fermentation took place in temperature controlled stainless steel tanks.

Reviews: "Largely neutral on the nose, then tangy and still fresh on the palate, this drink-now Viura is clean but unexciting. Flavors of generic citrus finish firm, with a pithy aftertaste." **86 points** *Wine Enthusiast* **August 2016**



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