

Bodegas Ostatu Crianza

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

WINEMAKING: After a manual harvest, some of the grapes undergo a partial carbonic maceration where whole clusters are put into tanks, and fermentation begins intracellularly. The rest are destemmed and undergo fermentation with native yeasts in small stainless steel tanks. Malolactic fermentation takes place in stainless steel tanks. The wine is then raked into new and used 225L French oak barrels for 12 months of aging, bottled without stabilization and with minimal filtration.

ALCOHOL BY VOLUME: 14.5%

AGING: 12 months in new and used 225L French oak barrels

THE STORY

Bodegas Ostatu is a family winery located in the heart of the Basque Rioja Alavesa region in the village of Samaniego. Ostatu is located in an 18th-century structure in the foothills of the Sierra de Cantabria range which was a former country inn (or hostel, offering hospitality; the origins of the name Ostatu) which travelers would stop for nourishment and rest on their way across the mountainous Basque Country. The Sáenz de Samaniego family has been farming in the area since the 16th century - for so many generations, in fact, that their family name and the village's name are the same. The winery has been growing grapes for over 250 years. The philosophy at Ostatu has been one of constant self-improvement through blending tradition, a forward-thinking approach, and perseverance

THE ADJECTIVES

OVERALL: Well-integrated French oak with spice and balsamic notes

AROMAS / FLAVORS: Ripe black and red fruits

MOUTHFEEL: medium-bodied Rioja

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

