

Bodegas Ostatu Blanco

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 85% Viura, 15% Malvasia

WINEMAKING: After a manual harvest, the grapes are destemmed and gently pressed before undergoing a few hours of pre-fermentation cold maceration. The wine then ferments with indigenous yeasts in stainless steel tanks at low temperatures (15°C to 16°C) on the lees. This process takes 27 days. Afterward, the wine is cold stabilized and gently filtered through diatomaceous earth before bottling.

ALCOHOL BY VOLUME: 13.0%

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: stony crisp finish with hints of talc and fresh herbs

AROMAS / FLAVORS: Bosc pear, green apple, fresh herbs

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

