

BODEGAS OSTATU RIOJA BLANCO

A young wine from Viura & Malvasía grapes from vineyards between 30 and 80 years old. Light lemon color.

Mineral aromas with a touch of fruit and white flowers. Crunchy pear and green apple. Racy and refreshing. Stony, crisp finish with hints of talc and fresh herbs. Practicing Organic.

The vineyard is South-facing at 580m. The soil is calcareous clay. The vines are 30-80 years old. The vineyards are protected by the Sierra de Cantabria range. The estate is comprised of 100 acres of vines located in and around the town of Samaniego. Fermented with indigenous yeasts in stainless steel tanks and bottled without any further aging.

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. Grapes have been grown at the winery for over 250 years. Ostatu is located in an 18th-century structure in the foothills of the Sierra de Cantabria range which was a former country inn where travelers would stop for nourishment and rest on their way across the mountainous Basque Country. In 1970, husband and wife, Doroteo and María Asunción Sáenz de Samaniego began bottling the first Ostatu *cosechero* wines, utilizing the whole-cluster, carbonic maceration style which is historic to the Rioja Alavesa region. Upon realizing the exceptional quality of their vineyards and potential, the winery was modernized in 2002 by four of their six children: Mariasun, Gonzalo, Iñigo, and Ernesto. They produce distinctive, high-quality Rioja with dedication to tradition & creative innovation.

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Tasting Note:

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Shelf Talker:

