



Bodegas Ostatu, Rioja Alavesa

Ostatu

D.O.Ca. Rioja

Blanco 2008

While Rioja may be known for its red wines, Ostatu dabbles in whites as well. A single parcel of Ostatu's vineyards is dedicated to the white grape Viura and a little bit of Malvasia. Ostatu uses these grapes for their fresh, young white wine called, simply, Ostatu Blanco. These Viura and Malvasia vines, planted in the same chalky-clay as other Ostatu parcels, range from 60 to 70 years old and are farmed with minimal treatment. The juice is fermented in stainless steel and yields a wine with bright lemon and mineral aromas that combine with good, lush fruit on the palate.

Wine: Ostatu Blanco 2008
Grapes: 90% Viura and 10% Malvasia
Vine age: 60 to 70 years
Soil: Chalky clay
Farming: Minimal treatments used
Vinification: Fermentation in stainless steel.
Production: 3,000 cases

