



Ostatu, Rioja Alavesa

Bodegas Ostatu D.O.Ca. Rioja

Ostatu Reserva 2006

For generations the Saenz de Samaniego family has been growing grapes and making wine in the village of Samaniego. Historically they made the same kind of young, carbonic maceration wine that was always popular with the locals. This changed when Hubert de Bouard de Laforest of Chateau Angelus saw the family's vineyards during a visit to Rioja Alavesa. He recognized the potential that existed here and collaborated with the family to make a great Rioja wine. The Saenz de Samaniego family's vineyards were all old and their orientation was ideal for maturation. By reducing yields and switching from carbonic maceration to traditional fermentation the wines of Ostatu grew into some of the prized gems of Rioja Alavesa.

One of Ostatu's earlier projects was their Reserva. Made from vines that average 50 years of age, a green harvest is used to reduce yields. After fermentation in stainless steel tanks the wine is aged for 14 months in French oak. The wine shows hints of dried red fruit on the nose. On the palate are flavors of blueberries and ripe, sweet fruit with undertones of butter and fresh, fine wood.

Wine: Ostatu Reserva 2006
Grapes: 100% Tempranillo
Vine age: 50 years
Soil: Chalky clay
Farming: Sustainable
Vinification: Aged for 14 months in French oak.

