



Ostatu

BLANCO GRAN RESERVA 2019

Vintage exclusivity. Viura and Malvasía come together in this white wine born from the highest areas of our oldest vineyards, where altitude and limestone soils impart character and freshness. It is only crafted in exceptional vintages, when these varieties reach their fullest expression.

This is the second vintage of a wine that showcases the aging potential of white wines from Rioja Alavesa. After more than a year of aging in French oak barrels, it offers aromatic complexity and a rich, enveloping texture that make it truly unforgettable.

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Vintage

Hand-harvested in 15 kg boxes on September 20th.

- Vintage: 2019
- Harvest Rating: Excellent
- Yield per hectare: 3696kg/Ha
- Bottling: September 2021
- Production for the 2019 vintage: 4.075 bottles

Climatology: Mediterranean climate with a significant Atlantic influence. Extreme differences between winter and summer.

- Precipitation: 714 liters
- Days of precipitation: 83
- Average temperature: min. 8°C / max. 19.7°C, average 13.4°C
- Days of frost: 11
- Average soil temperature: 14.45°C

Viticulture

From grapes grown in the highest areas of our oldest vineyards, located in the municipality of Samaniego at altitudes between 400 and 580 meters.

Clay-limestone soils, extremely poor, on south-facing slopes. The subsoil structure is composed of several layers of earth and white rock.

- 85% Viura, 15% Malvasia
- Vines over 70 years old
- Planting density: 3,300 vines/Ha
- Bush-trained pruning

Winemaking

Pre-selection in the vineyard ensures that only the best grapes reach the winery.

A gentle destemming process is carried out to avoid damaging the berries, followed by light crushing. Cold pre-fermentation maceration lasts for 5 hours.

The must, along with its lees, ferments in stainless steel tanks for 23 days at a controlled temperature of 15–16°C. Stabilization is achieved through natural cold.

Filtration is applied only for tartaric stabilization. No malolactic fermentation was carried out, and the wine was aged in second-use French oak barrels for 20 months.

Data

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| • Alcohol: 13.40 % | • PH: 3.21 |
| • Total Acidity: 6.1 g/l | • Volatile Acidity: 0.46 g/l |