

OSTATU



Year Founded: 1970

**Region: Basque Country,
Rioja Alavesa, Spain**

**Founder/Winemaker: The
Sáenz de Samaniego family**

**Known For: Being the leading
Rioja Alavesa producer**

-Certified Organic, Vegan-

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 two hundred and fifty years. 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 through a friendship with Hubert de Boüard de Laforest of Château Angélus in Saint-Émilion, the winery was modernized in 2002 by four of their six children: Mariasun, Gonzalo, Iñigo, and Ernesto. The philosophy at Ostatu has been one of constant self-improvement through blending tradition, a forward-thinking approach, and perseverance. First and foremost, Ostatu is known throughout the area for its exceptional old vineyards, which are managed by Gonzalo with his brothers Iñigo and Ernesto, who are among the most respected and knowledgeable farmers in Rioja. Ostatu is “Rioja mountain wine,” meaning their vineyards are located between 450-650m in the foothills of the Sierra de Cantabria mountain range, where they are protected from the cold northern wind. Ostatu is part of a winegrowing tradition that has always been very environmentally friendly, a commitment that

has only strengthened over time. This began with their commitment as a carbon-neutral winery through their use of green energy sources and participation in reforestation initiatives. One of their great works in the last decade has been converting all 36ha of their vineyards to organic farming. Having been certified as an ecological vineyard for some years, in 2021 the entirety of Ostatu's harvest will be certified organic. This is a monumental achievement for Ostatu, who is leading the Rioja discussion to one of vineyards and farming.



2025 Blanco

85% Viura, 15% Malvasia. Ostatu Blanco is an incredible value and introduction to their range of wines. 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. Opens with notes of citrus, green apple and white flowers. Slightly pétillant, with vibrant acidity and a light layer of lees, this is a clean, lively white with a crisp finish.



2025 Rosado

70% Tempranillo, 27% Garnacha, 3% Viura. Ostatu Rosado is an incredible value and introduction to their range of wines. After a manual harvest, the grapes are destemmed and gently pressed before undergoing a short maceration. Ferments with indigenous yeasts in stainless steel tanks at low temperatures (15°C to 16°C) on the lees for 37 days. Cold stabilized and gently filtered through diatomaceous earth before bottling.

91 Points – Vinous – “Comes alive in the glass with a sense of electricity and jubilation. This hot-pink Rosé vibrates on the palate with crunchy strawberry fruit, chalky acidity and impressive clarity. An almost spritzzy finish wraps things up in style. Delicious.”



2022 Crianza

90% Tempranillo, 4% Garnacha, 3% Mazuelo, 3% Graciano. Ostatu Crianza is a fruit-driven and lively Crianza with a singular personality derived from the addition of 20-30% carbonic maceration wine in the blend, which is traditional to Rioja Alavesa. After a manual harvest, some of the grapes undergo a partial carbonic maceration where whole clusters are put into tanks, and fermentation begins intracellularly. The rest are destemmed and undergo fermentation with native yeasts in small stainless steel tanks. Malolactic fermentation takes place in stainless steel tanks. The wine is then racked into new and used 225L French oak barrels for 12 months of aging, bottled without stabilization and with minimal filtration.

92 Points – '21 Vinous – “Delivers ripe plum and subtle herb and balsamic notes over a well-integrated oak background with a light touch of white pepper. Dry and medium-bodied with fine-grained tannins; the juicy freshness brings energy. A pleasurable wine that captures the spirit of the Sonsierra.”