

Viña Otano Crianza 2020 (Red Wine)



Viña Otano comes from a family winery, whose beginnings go back to 1886 when “Grandfather Don Román Montaña” began to engage in the production and aging of wines, becoming the founder of a series of master craftsmen in wines. The current generation of grandchildren continue this work with great success. The winery is located in Fuenmayor - La Rioja, in the sub-zone of Rioja Alta, a town which is historically known for the high quality and capacity of its wine to age well.

Appellation	Rioja D.O.Ca.
Grapes	90% Tempranillo and 10% Mazuelo from vines aged between 30 and 55 years old
Altitude / Soil	550-600 meters / calcareous clay, limestone and sandy soils
Farming Methods	Sustainable methods
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented and macerated with skins for 25 days with a twice a day pump-over
Aging	Aged for 12 months in a combination of French and American oak barrels
UPC / SCC / Pack Size	8422938000617 / 8422938000617 / 12

Reviews:

“The 2020 Rioja “Crianza” from Viña Otano is crafted from a cépages of ninety percent Tempranillo and ten percent Mazuelo and is given one year of cask aging. The wine is ripe, but well-measured at fourteen percent octane and offers up a lovely, youthful nose of cassis, black raspberries, cigar ash, a nice touch of Rioja spice tones, dark soil and cedar. On the palate the wine is bright, full-bodied and nicely sappy at the core, with good soil undertow, ripe tannins and a long, tangy and nascently complex finish. This is already quite tasty, but more complexity will emerge if given a bit of time in the cellar. It is an excellent value. 2024-2045.”

90 points View from the Cellar; John Gilman, Issue 109, January – February 2024 .

