

Viña Otano Graciano Reserva 2018 (White Wine)



This winery is run by third generation winegrowers. The current owner, Oscar Montaña's, grandfather started working in wine in 1910. Vineyards range in age from 30 to 95+ years old. Fruit comes from a combination of estate grown fruit and fruit grown under contract and winery direction from two distinct areas within Rioja Alta. All fruit is hand harvested. The current winery was built in 1989 incorporating stainless steel tanks and refrigeration. Their cellars have storage for over 50,000 cases of wine.

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| Appellation | Rioja D.O.Ca. |
| Grapes | 100% Graciano from 50+ year old bush vines |
| Altitude / Soil | 450 meters / Calcareous clay |
| Farming Methods | Traditional Methods, no herbicide use |
| Harvest | Hand harvested into small baskets |
| Production | destemmed grapes were fermented and macerated with skins for 30 days |
| Aging | Aged 24 months in French oak barrels |
| UPC / SCC / Pack Size | 8 422938 001096 / 18422938001093 / 6 |

Reviews:

“Viña Otano’s Graciano bottling is a lovely Rioja Reserva, coming in at fourteen percent alcohol in this vintage. It is made from fifty-five year-old vines and raised for two years in cask prior to bottling. The 2018 Reserva offers up a deep, precise and complex bouquet of dark berries, cigar wrapper, coffee bean, dark soil tones, a touch of savory elements interspersed with classic Rioja spice tones, a fine base of soil, cedar and a smoky topnote. On the palate the wine is pure, full-bodied, complex and deep at the core, with fine soil inflection and grip, ripe, well-integrated tannins and impressive balance on the long and very promising finish. This is a youthful wine that will demand a bit of cellaring to soften up its backend tannins, but once it is ready to drink, it is going to be outstanding juice. 2030-2075+.” **92+ points View from the Cellar**; John Gilman, Issue 109, January – February 2024

