

Viña Otano Crianza 2018 (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 2018 Rioja “Crianza” from Viña Otano is composed from a blend of ninety percent Tempranillo and ten percent Mazuelo. The wine is aged for one year in cask prior to bottling and is plenty ripe in this vintage, tipping the scales at 14.5 percent octane. It delivers a ripe and youthful nose of black raspberries, cigar wrapper, Rioja spice tones, a bit of meatiness, a good base of soil and cedary oak. On the palate the wine is deep, full-bodied, ripe and nicely sappy at the core, with good soil signature, moderate tannins and a long, tangy and gently warm finish. This is a good solid example of the 2018 vintage, but the 2017 version is more classical in style, due to the differences in their respective vintages. 2027-2060.” **88+ points View from the Cellar**; John Gilman – Issue #98 March/April 2022

