

# Viña Otano Crianza 2016 (Red Wine)



Vina 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.

The winery utilizes a number of methods to produce the best possible wine including multiple thinning/green harvest passes through each plot, mechanical weeding (no chemicals used), application of organic fertilizer (from composted winery waste) and hand-harvesting of the ripe fruit. Their 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. The current winery was built in 1989 incorporating refrigerated, stainless steel tanks and space for extensive storage of aging wine in both barrel and bottle. Their cellars have storage for over 50,000 cases of wine.

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

## Reviews:

"The 2016 Rioja "Crianza" from Bodegas Viña Otano is made from fruit sourced in both Rioja Alta and Rioja Alavesa, with the wine raised in a combination of French and American barrels for twelve months. The wine delivers an excellent bouquet of red and black cherries, Rioja spice tones, salty soil tones, cigar wrapper and a nice touch of toasted coconut in the upper register. On the palate the wine is fullish, complex and velvety on the attack, with a good core, fine focus and grip and a long, moderately tannic finish. I like the raw material here immensely, but the wood sticks out a bit on the backend, adding a touch of rigidity at the present time, which should ameliorate with a bit of bottle age. I do not know how old the oak barrels were that this wine was aged in, but I get the impression that there is some new wood here and it would make sense to me to use those casks again and not add any new oak to subsequent vintages for this bottling, as there is such a lovely texture to the fruit component of this wine that it seems silly to have to wait for the oak tannins to better integrate on the backend to enjoy that characteristic fully. That said, this wine has impressive depth and complexity and with a bit of bottle age, it is going to be lovely and is a very fine value. 2021-2045." **89+ points** *View from the Cellar*; October 2019

"This smooth red delivers modest but harmonious flavors of cherry, dried currant, tobacco and spice. Gentle tannins and orange peel acidity keep this focused. Drink now through 2024. 10,000 cases made, 2,500 cases imported. — TM" **88 points** *Wine Spectator*; October 2019

