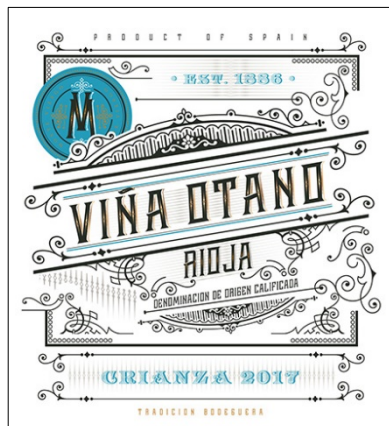


Viña Otano Crianza 2017 (Red Wine)



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	D.O.Ca. Rioja
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	8422938000617 / 8422938000617 / 12

Reviews:

“Layers of toasty oak meld with red cherry and cranberry with dusty terroir on the nose. The palate is fresh with terrific weight and acidity that line the core of red fruits, with toasty oak and citrus rind tones. Enjoy this delightful Crianza Rioja over the next five to seven years. Drink 2020-2025.”

90 points *Washington Wine Blog*; Dr. Owen J. Bargreen, CS - July 2020

