

Viña Otano Crianza 2014 (Red Wine)



Vina Otano comes from a family winery, whose beginnings go back to 1910 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 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	400-450 meters / calcareous clay
Farming Methods	Traditional Methods, no chemical herbicides
Harvest	Hand harvested
Production	Fermented in temperature controlled inox tank with twice daily pump-over for 25 days
Aging	Aged for 12 months in a combination of French and American oak barrels
UPC / SCC	8 422938 111733 / 08422938 114734

Reviews:

“Deep red. Smoke-tinged aromas of dried cherry, pipe tobacco, mocha and olive, along with hints of vanilla and game. Broad and fleshy in the mouth, offering sweet cherry-vanilla, floral pastille and licorice flavors that tighten up steadily on the back half. Finishes with building sweetness, a repeating suggestion of game and smooth, subtle tannins. Thanks to its distinctly old-school style, this wine would be great with a strongly seasoned braised lamb dish. 2018 - 2023”

90 points Vinous Media, *New Releases from Spain Part 1* January 2017

“The wine offers up a lovely, classic bouquet of cherries, red plums, a touch of nutmeg, a fine base of soil, Rioja spice tones and just a touch of oak. On the palate the wine is deep, full-bodied and still a touch youthfully tannic, with a plush core, fine focus and grip and a long, nascently complex finish. This is still a young bottle of Rioja and is a bit chewy right now- it could use a couple of years in the cellar to allow its tannins to soften a bit, but it will be quite good once it is ready to drink. 2020-2040.”

87+ points View from the Cellar, *Issue 67* January/February 2017

