

Viña Otano Crianza 2014 (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.

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	8 422938 111733 / 08422938 114734 / 12

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

