

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.

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: *This vintage has not yet been reviewed. Reviews for previous vintage below:*

"Vivid ruby. Sexy, oak-spiced cherry and dark berries, plus a hint of smokiness that gains strength as the wine opens up. Smooth, sweet and open-knit, showing good depth to the juicy blackberry and cherry cola flavors. A coconut nuance emerges on the clinging finish, which is given shape by supple, even tannins." **90 points** *Vinous Media* "Rioja Looks Back and Ahead" - February 21, 2019

The cépages of the 2015 Viña Otano Rioja "Crianza" is the same as last year, ninety percent Tempranillo and ten percent Mazuelo, with the wine raised for one year in a combination of American and French, older casks. The 2015 is a bit more black fruity in profile than the 2014 was on the nose, offering up a superb blend of black cherries, Rioja spices, cigar smoke, an excellent base of salty soil tones, a touch of celery seed and a well done framing of oak. On the palate the wine is full-bodied, focused and shows off excellent mid-palate depth, with moderate, well-integrated tannins, good acids and fine focus and grip on the long, nascently complex and stylish finish. This is much more ready to go out of the blocks than the slightly stern 2014 and is an excellent bottle in the making. 2018-2040."

89+ points *View from the Cellar*; Issue #75 – May/June 2018

