

Viña Otano Gran Reserva 2012 (Red Wine)



This winery is run by third generation winegrowers. The current owner, Oscar Montaña's, grandfather started working in wine in 1910. Vineyards range in age from 30 to 55+ 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. All fruit is hand harvested. The current winery was built in 1989 incorporating stainless steel tanks and refrigeration. Their cellars have storage for over 50,000 cases of wine.

Appellation	Rioja D.O.Ca.
Grapes	80% Tempranillo 15% Graciano 5% Mazuelo
Altitude / Soil	625-650 meters / calcareous clay
Farming Methods	Sustainable farming methods
Harvest	Hand harvested into small baskets
Production	The destemmed grapes were fermented and macerated with skins for 30 days with a twice a day pump-overs.
Aging	Aged for 24 months in French and American oak barrels, racked every 6 months. Aged a further 36 months in bottle before release
UPC / SCC / Pack	8-422938-102731 / 8422938001225 / 12

Reviews:

"Deep ruby. Oak-accented cassis and cherry aromas are complemented by vanilla and floral nuances that gain strength as the wine opens up. Round and supple in the mouth, showing very good breadth to its sweet black/blue fruit and floral pastille flavors. Gentle tannins build slowly on a very long, spice- and floral-dominated finish that shows no rough edges." **92 points Vinous Media**; "Rioja Looks Back and Ahead" - February 21, 2019

"The 2012 Viña Otano Rioja "Gran Reserva" has a slightly higher percentage of Graciano in the cépages than the 2014 Reserva, as this wine is fifteen percent of that grape, to go along with eighty percent tempranillo and five percent mazuelo. This bottling sees fully two years in a combination of American and French casks prior to bottling, and then an additional three years bottle aging prior to release. The wine offers up a complex aromatic constellation of black cherries, black raspberries, cigar smoke, a bit of spiced meats, dark soil tones, Rioja spices and a deft framing of spicy oak. On the palate the wine is pure, full-bodied, focused and beautifully balanced, with a suave attack, a lovely core of fruit, good soil signature and a long, modestly tannic and tangy finish. There is a bit of toasted coconut from the American oak here on the backend that is very enjoyable (at least to a classicist such as myself). Fine juice. 2020-2050." **91+ points View from the Cellar**; "Rioja Looks Back and Ahead" - February 21, 2019

