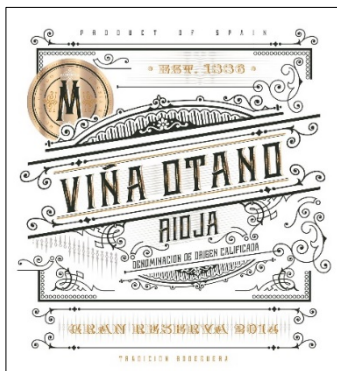


Viña Otano Gran Reserva 2014 (Red Wine)



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, raked every 6 months. Aged a further 36 months in bottle before release
UPC / SCC / Pack	8-422938-001225 // 12

Reviews: "All of the red Viña Otano wines show excellent continuity in style despite being sourced from different vintages and, in the case of the lovely Graciano, even different grape varieties, which is certainly indicative of skillful winemaking. This is soft, open and modestly wooded but still recognizably regional in character, yet not dogmatically traditional. There's more evident spice and toast notes from oak than in the Reserva, as is appropriate at the Gran Reserva level, yet the balance with fruit is just right. To be a bit more specific, the oak shows itself aromatically, but then seems to "step aside" to let the fruit take center stage on the palate, but then returns to take a bow as the wine finishes, firming up the aftertaste without foreshortening it. One additional virtue is that the flavors are perfectly clean, with no hint of the oxidation or brett than can mar Gran Reservas from some other Rioja bodegas. This is delicious already, and will only get better for the next decade."

94 points Wine Review Online; Michael Franz – Issue: November 3, 2020

"The 2014 'Gran Reserva' is a stunning wine by Vina Otano that is already singing at the six year mark. Rich layers of rose petals line the nose alongside the core of orange zest and bright red fruits that all harmonize on the nose. The altar shows great freshness with a light dusting of salinity that melds in the core of red and dark fruits, with blood orange zest, iodine and charcuterie tones. Showing a good combination of weight and length, the 2014 'Gran Reserva' will provide drinking enjoyment for at least another fifteen years..."

93 points Washington Wine Blog; Dr. Owen J. Bargreen, CS – Issue: July 2020

"It is aged for two years in cask in a combination of French and American oak barrels and kept in the cellars an additional three years for bottle aging prior to release. The 2014 Gran Reserva is a pretty ripe wine at 14.5 percent octane... delivering a fine, youthful nose of cherries, raspberries, clove-like spices, cigar wrapper, a fine base of soil and a nice touch of oak, with both coconutty tones from American wood and cedar from French wood in evidence. On the palate the wine is deep, full-bodied... with a fine core of fruit, good soil signature, ripe, moderate tannins and impressive length and grip on the complex and ever so slightly warm finish. I would love to see this wine a half point lower in octane, but it is beautifully made and even at 14.5 percent, it is a really fine example of Rioja!..." **92 points View from the Cellar;** Issue #86 - March/April 2020

