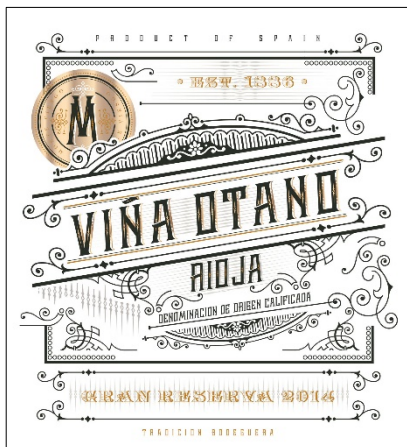


Viña Otano Gran Reserva 2014 (Red Wine)



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

Reviews:

"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. Drink 2020-2035."

93 points *Washington Wine Blog*; Dr. Owen J. Bargreen, CS - July 2020

"The 2014 Rioja Gran Reserva from Viña Otano is comprised of a cépages of eighty percent Tempranillo, fifteen percent Graciano and five percent Mazuelo. 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, but carries its alcohol quite well, 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 and already getting a touch velvety on the attack, 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! 2020-2045+." **92 points** *View from the Cellar*; Issue #86 - March/April 2020

