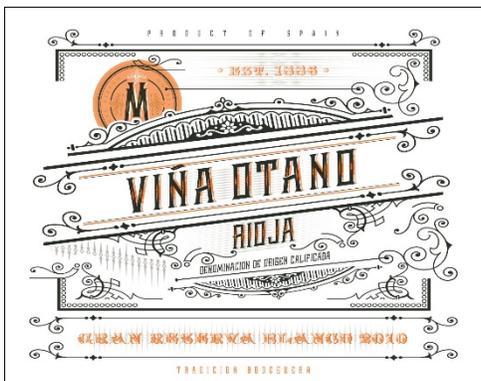


Viña Otano Gran Reserva White 2010 (White Wine)



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	100% Viura from 95-year-old vines
Altitude / Soil	650 meters / Calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small baskets
Production	Alcoholic and Malolactic fermentation in new french oak barrels - 300L
Aging	Aged for 36 months in French oak barrels
UPC / SCC / Pack	8422938002420 // 6

Reviews:

"The 2010 Rioja "Gran Reserva" Blanco from Viña Otano is all from the same, ninety year-old vineyard, with the blend here ninety-five percent Viura and five percent Garnacha Blanca. It was fermented in stainless settle (both alcoholic and malolactic fermentations) prior to aging for thirty months in cask, with the mix of oak eighty-five percent French and fifteen percent American wood. It is starting to really blossom nicely on the nose at ten years of age, wafting from the glass in a blend of lemon, breadfruit, salty soil tones, dried flowers, incipient notes of orange peel and vanillin oak. On the palate the wine is deep, full-bodied, focused and complex, with a lovely core of fruit, excellent mineral drive, still a fine girdle of acidity and a long, poised and perfectly balanced finish. This is first rate Rioja Blanco! 2020-2045." **93 points** *View from the Cellar*; Issue #86 - March/April 2020

"The 2010 'Gran Reserva' by Vina Otano is a blend of nearly all Viura (95%) with just a touch of Garnacha Blanco. Right away you are impressed by the aromatic range from kumquat zest and salted Marcona almond alongside the melon, wet stone and Japanese pear tones that all build in the glass. Once on the mouth you notice the weightless character of the wine, as this deftly glides cross the mid-palate. The silky texture entices with layers of Macadamia nut, kiwi, orange rind and shades of damp earth they all mingle on the palate. Gorgeous to enjoy in its youth, this beautiful wine has many years ahead of it. Drink 2020-2032." **93 points** *Washington Wine Blog*; Dr. Owen J. Bargreen, CS - July 2020

