

Viña Otano Reserva 2015 (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	85% Tempranillo 10% Graciano 5% Mazuelo
Altitude / Soil	450 meters / Calcareous clay
Farming Methods	Traditional Methods, no herbicide use
Harvest	Hand harvested into small baskets
Production	destemmed grapes were fermented and macerated with skins for 30 days
Aging	Aged 2 years in French and American oak and then for 30 months in bottle prior to release
UPC / SCC / Pack	8422938000655 / 08422938000655 / 12

Reviews:

“The 2015 ‘Reserva’ Rioja by Vina Otano has a touch of Manzueto and Graciano blended in, as this was aged for eighteen months in oak before bottling. The lovely freshness, weight and sense of salinity entices as bright red fruits dance with citrus rind and damp earth tones on the palate. Every bit outstanding at this stage, the 2015 Vina Otano ‘Reserva’ Rioja will enjoy another decade or more of life ahead of it. Drink 2020-2030.”

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

“The 2015 Rioja Reserva from Viña Otano is composed of eighty percent-five Tempranillo, ten percent Graciano and five percent Mazuelo. It spends eighteen months in barrel, in a mix of both French and American oak. The 2015 Reserva offers up an aromatic constellation of black cherries, cigar ash, some spiced meats, a nice touch of soil, gentle oak and a smoky topnote. On the palate the wine is ripe, full-bodied and focused, with a lovely core, good soil signature and a long, suavely tannic and complex finish. This comes in listed at 14.5 percent octane and has a bit of backend warmth, but in all other respects, it is a very good bottle of Rioja. 2020-2045.”

90 Points *View from the Cellar*; Issue # 85 - January/February 2020

