

# Viña Otano Gran Reserva 2010



**Winery:** Union de Viticultores Riojanos

**Region:** Rioja D.O.Ca.

**Grapes:** 80% Tempranillo 15% Graciano 5% Mazuelo

**Winery:** This winery is run by third generation winegrowers. The current owners' 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 with 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.

**Wine:** All grapes were hand harvested into small baskets for transport to the winery. The destemmed grapes were fermented and macerated with skins for 30 days with a twice a day pump-

overs. Following malolactic fermentation in stainless steel tanks, the wine was aged for 24 months in American and French oak barrels with racking every 6 months. Aged a further 36 months in bottle before release.

**Reviews:** “Ruby-red. Fresh cherry, vanilla, coconut and spicecake on the assertively perfumed nose. Juicy and focused on the palate, offering a vibrant, seductively sweet red berry liqueur flavor plus suggestions of candied flowers, vanilla and smoky minerals. Closes spicy, supple and very long, with smooth tannins building slowly and folding into the wine’s energetic red fruit. This sexy, still-youthful Rioja, which was aged for two years in a combination of new and used French and American oak, should age slowly and gracefully.”

**92 points** *Vinous* The many facets of Rioja, November 2015



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