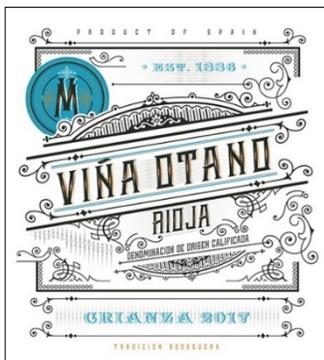


Viña Otano Crianza 2017 (Red Wine)



Viña Otano comes from a family winery, whose beginnings go back to 1886 when "Grandfather Don Román Montaña" began to engage in the production and aging of wines, becoming the founder of a series of master craftsmen in wines. The current generation of grandchildren continue this work with great success. The winery is located in Fuenmayor - La Rioja, in the sub-zone of Rioja Alta, a town which is historically known for the high quality and capacity of its wine to age well.

Appellation	D.O.Ca. Rioja
Grapes	90% Tempranillo and 10% Mazuelo from vines aged between 30 and 55 years old
Altitude / Soil	550-600 meters / calcareous clay, limestone and sandy soils
Farming Methods	Sustainable methods
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented and macerated with skins for 25 days with a twice a day pump-over
Aging	Aged for 12 months in a combination of French and American oak barrels
UPC / SCC / Pack	8422938000617 / 8422938000617 / 12

Reviews:

"The Crianza bottling from Vina Otano is composed from a blend of ninety percent tempranillo and ten percent mazuelo, with the wine aged in a combination of French and American oak for a year prior to bottling. The wine offers up a deep and youthful nose of red and black cherries, cigar smoke, a touch of Rioja spice, incipient nutskin, a lovely base of soil tones and smoky oak. On the palate the wine is bright, full-bodied, focused and has plenty of midpalate depth, with moderate tannins, fine balance and grip and a long, tangy finish. This is still a puppy and deserves some bottle age to fully blossom. **It will be a fine bottle when it is ready to drink, but it needs a bit of cellaring.** 2025-2055."

90 points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

"Deep, brilliant red. Lively, sharply focused red fruit and floral scents are complemented by hints of vanilla and white pepper. Juicy and energetic on the palate, offering fresh red currant, pomegranate and cherry flavors that turn sweeter through the midpalate. Smooth tannins frame a long finish that strongly echoes the red fruit note. Raised in a combination of French and American oak barrels. 2021 – 2026"

90 points *Vinous*; Josh Reynolds – April 2021

"I love the way this wine is styled. Often Rioja Crianza ends up in a kind of vinous "no man's land," with too much oak to enjoy in the years immediately following release, but not quite enough guts to outlast the oak or age into something really worth the wait. This is an exemplary case in counterpoint. The fruit is quite ripe for a Rioja, and just a bit low in acidity, though that's not a shortcoming for a wine made for early drinking. The oak is also unusually reserved for the breed, with none of the "piney," resinous character that inhibits early enjoyment. The red cherry and berry flavors are very enjoyable, with just enough tannin to give the wine some backbone to stand up to food. Wonderfully easy to enjoy, you could reach for this as a partner for a meal when you might be thinking about New World Pinot Noir (surprising as that may seem), and end up with a much better wine for a comparable sum of money."

90 points *Wine Review Online*; Michael Franz - Nov 3, 2020

"Layers of toasty oak meld with red cherry and cranberry with dusty terroir on the nose. The palate is fresh with terrific weight and acidity that line the core of red fruits, with toasty oak and citrus rind tones. Enjoy this delightful Crianza Rioja over the next five to seven years. Drink 2020-2025."

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

