

# Viña Otano Graciano 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.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	100% Graciano from 50+ year old bush vines
<b>Altitude / Soil</b>	450 meters / Calcareous clay
<b>Farming Methods</b>	Traditional Methods, no herbicide use
<b>Harvest</b>	Hand harvested into small baskets
<b>Production</b>	destemmed grapes were fermented and macerated with skins for 30 days
<b>Aging</b>	Aged 24 months in French oak barrels
<b>UPC / SCC / Pack</b>	8 422938 001096 / 18422938001093 / 6

## Reviews:

"I absolutely adored this wine, and my guess is that the winemaking team did also, and quite possibly bottled it as a varietal Graciano wine because they couldn't bear to pour the barrels of this into a blend. It was not cold stabilized, and has thrown plenty of (utterly harmless) tartaric crystals unlike the other red releases from this house, which may offer further evidence for the idea that this was a labor of love in the winery. In any case, the toast and spice on the nose let you know you're in Rioja, but the plush, soft, ultra-inviting texture and the open fruit flavors reveal a wine that's quite distinctive for the region. After displaying lovely aromas of ripe fruit and restrained oak and light floral scents, it shows beautiful deep color and excellent physical density. The fruit is exceptionally pure and charmingly sweet (but not sugary), and this sweetness keeps the polished tannins at bay through the very persistent, completely charming finish. This gets better with time and air, but mostly because it gets more integrated, not because it needs to open or soften much, and frankly, it is also delicious as soon as you can get it out of the bottle and into a glass. It may get better in the years ahead, but it earned its score of 94 based on sheer deliciousness right now."

**94 points** *Wine Review Online*; Michael Franz – November 3, 2020

"The Montaña family makes this from graciano grown on bush vines that are more than 40 years old, planted in clay-limestone soils. The variety, mostly used in small percentages to add color and fragrance to a blend, provides a radical view of Rioja in this beautifully ripened 2014. It has the fresh scent of a conifer forest and savory notes of woodland mushrooms. The tannins are smooth and deliciously rich without in any way diminishing the vibrancy of the fruit, a scent of green figs adding depth to the dark, spicy flavors."

**93 points** *Wine & Spirits Magazine*; December 2020

"This bottling from Vina Otano is made from fifty-plus year-old graciano vines. It is aged for two years in French oak barrels prior to bottling. The 2014 version is pretty ripe, coming in listed at 14.5 percent octane, but offers up a deep and complex nose of black cherries, dark berries, Rioja spices, balsamic overtones, bonfire, incipiently autumnal soil tones, cedar and a lovely touch of savory elements in the upper register. On the palate the wine is bright, fullbodied, focused and complex, with a good core, lovely transparency and grip, moderate tannins and just a whisper of backend heat on the long and tasty finish.

**This is an excellent example of graciano! 2026-2055."**

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

