

Viña Otano Graciano Gran Reserva 2009 (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 95+ 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% Graciano
Altitude / Soil	625-650 meters / calcareous clay
Farming Methods	Sustainable farming methods
Harvest	Hand harvested into small baskets
Production	The destemmed grapes were fermented and macerated with skins for 30 days with a twice a day pump-overs.
Aging	Aged for 24 months in French and American oak barrels, raked every 6 months. Aged a further 36 months in bottle before release
UPC / SCC / Pack	8422938003175 / 18422938003172 / 6

Reviews:

“The Graciano bottling from Viña Otano is made from old bush vines of the variety that are more than fifty years of age. These old vines are hand-harvested, fermented in stainless steel tanks and aged for two years in all used French oak barrels. The 2009 Graciano comes in at fourteen percent octane and is drinking beautifully at age thirteen. The bouquet is deep, complex and quite refined, offering up a lovely blend of ripe cherries, red plums, cigar smoke, clove-like spice tones, a salty base of soil, a bit of celery seed, spiced meats and a deft framing of cedary oak. On the palate the wine is bright, full-bodied, focused and complex, with an excellent core of fruit, fine-grained tannins and lovely length and grip on the very nicely balanced finish. There is still a bit of backend tannin here, but the wine is getting nicely velvety on the attack and it is certainly not a crime to be drinking it already, though it has plenty of life still ahead of it. Fine juice. 2022-2065.”

92+ points *View from the Cellar*; John Gilman Issue #98 - March/April 2022

