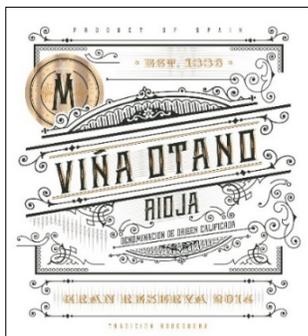


# Viña Otano Gran Reserva 2010 (Red Wine)



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.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	80% Tempranillo 15% Graciano 5% Mazuelo
<b>Altitude / Soil</b>	625-650 meters / calcareous clay
<b>Farming Methods</b>	Sustainable farming methods
<b>Harvest</b>	Hand harvested into small baskets
<b>Production</b>	The destemmed grapes were fermented and macerated with skins for 30 days with a twice a day pump-overs.
<b>Aging</b>	Aged for 24 months in French and American oak barrels, racked every 6 months. Aged a further 36 months in bottle before release
<b>UPC / SCC / Pack</b>	8422938001225 / 08422938001225 / 12

## Reviews:

“The 2010 Gran Reserva magnums from Vina Otano are also a new release out of the cellars. The wine is composed of a blend of eighty percent Tempranillo, fifteen percent Graciano and five percent Mazuelo, with the wine spending two years in cask (both American and French barrels). It was given nearly eight years of bottle aging in the bodegas' cellars prior to this new release and is a lovely bottle. The nose delivers a superb aromatic constellation of black cherries, black raspberries, cloves, cigar smoke, almost salty soil tones, cedary oak and a smoky topnote. On the palate the wine is deep, full-bodied and classy, with a fine core of fruit, good soil undertow and grip, still a bit of tannin and a long, tangy, complex and very nicely balanced finish. This seems a touch more influenced by its French oak than the 2014 Reserva, so it has a slightly different personality from that wine, without that lovely touch of toasted coconut from the American barrels that I find marries so beautifully with classical Rioja. Though this wine is now eleven years of age, it is still fairly youthful and will continue to get even better with further bottle age. Another fine value, as this is priced at \$70 per magnum here in the states, and probably quite a bit less in the EU. 2021-2060+.”

**93 points** *View From The Cellar*; John Gilman - Issue: #91 January/February 2021

