

Viña Otano Gran Reserva 2015 (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	80% Tempranillo 15% Graciano 5% Mazuelo
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 Size	8422938001225 / 08422938001225 / 12

Reviews:

"The stunning 2015 'Gran Reserva' was stored for 24 months in French and American oak barrels and then a further 36 months in barrel before bottling. This has fantastic concentration and underlying finesse. Ripe dark raspberry flavors mingle well with fresh pipe tobacco, black tea, and blackberry cobbler flavors. Finishing long with copious minerals, enjoy this beautiful wine now and over the next ten plus years. Drink 2023-2035--"

94 points OwenBargreen.com; Owen Bargreen - October, 2023

"... this is admirably elegant and complex for a 2015 Gran Reserva at this point in its developmental trajectory, with lovely aromatic notes that are at least as much fruit-driven as wood-derived. That is a clear virtue in my estimation — though I'm perfectly prepared to age Rioja Gran Reservas for 15 or 20 years — ... From a notably hot and dry year, this is fresh and lithe, with excellent balance of fruit (red-toned, mostly) to fresh acidity, spicy oak and tannin. ...But the fact is that this is delicious already, and in its Burgundian style (no more weight, just as much acidity and better managed tannins), this is ready to enjoy right now, and with poultry or veal or pork or duck — not just a steak." **93 points Wine Review Online;** Michael Franz September 26, 2023

"Dark with mushroom notes of woodlands and barnyards, this wine's grape-skin tannins. have evolved toward supple pleasure, heady and earthy. There's a lot of toasty oak, but it plays a supporting role to the fruit- a blend of tempranillo with graciano and mazuelo. The persistent mouthwatering flavor makes this a wine for grilled mackerel or grilled mai- take mushrooms."

92 points Wine & Spirits Magazine; Winter Edition, November 2023.

"Viña Otano's 2015 Gran Reserva bottling has a touch more Graciano in the blend than the 2016 Reserva, as the blend here is eighty percent Tempranillo, fifteen percent Graciano and five percent Mazuelo. The wine is given fully two years aging in small barrels, with the oak again a combination of French and American. It was given an additional three years of bottle aging in the cellars prior to release. The 2015 Gran Reserva is ripe and nicely black fruity in personality, offering up scents of dark berries, roasted meats, cigar smoke, dark soil tones, celery seed, Rioja spices and cedary oak. On the palate the wine is deep, full-bodied and complex, with a good core of fruit, excellent soil signature, ripe tannins and a long, tangy and gently new oak finish. At eight years of age, I would love to see just a touch less new oak influence in the wine, but it certainly has the stuffing to eventually absorb the wood more completely. This is a good wine in the making, but it lacks a bit of the brightness that defines the wines from the great, old school bodegas like Cuné, La Rioja Alta and López de Heredia. 2031-2065+."

91+ points View from the Cellar; John Gilman - Issue #103 January/February 2023.

"Deep garnet in the glass, this wine has aromas of cassis, milk chocolate and fennel pollen. Flavors of pomegranate, cranberry, cocoa powder, coffee bean and butterscotch hover above a layer of grippy tannins that fill the mouth and slowly drift away." **90 points Wine Enthusiast;** Mike DeSimone - Issue June- July 2023

