

Viña Otano Gran Reserva White 2015 (White 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	95% Viura and 5% Garnacha Blanca from 95-year-old vines
Altitude / Soil	650 meters / Calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small baskets
Production	Alcoholic and Malolactic fermentation in new French oak barrels - 300L
Aging	Aged for 36 months in French oak barrels
UPC / SCC / Pack	8422938002420 / 08422938002420 / 6

Reviews:

“Viña Otano’s 2015 Gran Reserva Rioja Blanco is comprised of a cépages of eighty-five percent Viura, ten percent Garnacha Blanca and five percent Maturana Blanca. The wine is starting to show a gentle golden hue to its color and offers up a beautiful, classical bouquet of fresh almond, pear, orange peel, salty white soil tones and coconutty oak. On the palate the wine is deep, full-bodied, focused and still fairly youthful in its structural elements, with a fine girdle of acidity, lovely focus and balance and a long, complex and really very good finish. The oak here is still not quite seamlessly integrated, which further bottle age will take care of. This is like drinking a young vintage of Viña Tondonia Blanco, as there is clearly much more room for growth here if the wine is tucked away in the cellar for more hibernation. Fine juice. 2022-2050.”

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

