

Viña Otano Gran Reserva White 2014 (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 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.

| | |
|-------------------------|--|
| 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:

"I've been eager to taste the newly released 2014 rendition of this wine after being amazed by the stellar quality of the 2010 vintage. This release is terrific already, and shows sufficient potential to pull even with the 2010 or perhaps even surpass it — provided it is given sufficient time to develop. When hoping that it will be "given time," I'm hoping for more than one thing: time in one's cellar, obviously enough, but also time in a decanter after being pulled from a refrigerator. My bottle of the 2010 was significantly better after being open for a couple of hours, and also better at room temperature, and better still on the following day, unlikely as all three of these findings may seem to readers. Knowing that the great majority of bottles of this wine will not be tasted that way, I'm writing this initial review of the wine based on tasting it how we know (from market research) almost every bottle of white wine is consumed: Immediately on release and immediately after being chilled. In that state, it is undeniably delicious, with at least as much richness and physical density as most bottlings of red Rioja Gran Reserva, for which it could conceivably be confused if tasted "triple blind." (Doubt that if you will, but expert tasters who've undergone the humbling experience of tasting "blind" out of black tasting glasses who try this wine will admit readily that this could fool even the most expert among us.) The aromas show lovely fruit notes recalling apricot above all, but are nutty and spicy above all, which is not surprising when one knows that this went through élevage in 100% new oak (though in 500 liter casks rather than 225 liter barriques, so the oak isn't as assertive as you might imagine). These same notes echo on the palate, with mandarin orange joining the apricots (both fresh and dried), and the flavors are very deep and authoritative, but not as heavy as the wine's density might lead one to believe (that density can likely be ascribed to the 95-year-old vines from which this was made). The finishing notes are continuous with the aromas and flavors, with oak riding in essentially perfect sync with the fruit. The whole ensemble is energized by plenty of integrated acidity, and this is poised for years of improvement. That being the case, this review is only provisional, and may be updated as soon as next week on WineReviewOnline — once I've had an opportunity to re-taste the wine after being opened for longer and brought up to room temperature. Superb for sure, and potentially mind-blowing like the 2010."

94 points *Wine Review Online*; Michael Franz – August 10, 2021

