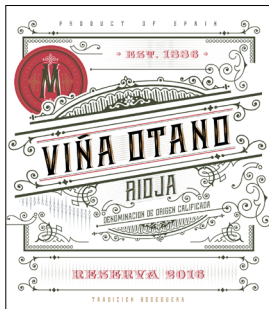


Viña Otano Reserva 2016



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	85% Tempranillo 10% Graciano 5% Mazuelo
Altitude / Soil	450 meters / Calcareous clay
Farming Methods	Traditional Methods, no herbicide use
Harvest	Hand harvested into small baskets
Production	destemmed grapes were fermented and macerated with skins for 30 days
Aging	Aged 2 years in French and American oak and then for 30 months in bottle prior to release
UPC / SCC / Pack Size	8422938000655 / 08422938000655 / 12

Reviews:

“The 2016 Rioja “Reserva” from Viña Otano is crafted from a cépages of eighty-five percent Tempranillo, ten percent Graciano and five percent Mazuelo. The wine is aged in a combination of French and American oak barrels for eighteen months prior to bottling and an additional two and a half years in the bottle prior to release. The wine’s aromatic constellation is quite lovely today, wafting from the glass in a mix of red and black raspberries, Rioja spices, cigar smoke, celery seed, a fine base of soil, a hint of lavender and cedary oak. On the palate the wine is full- bodied, focused and complex, with a fine core of fruit, good soil signature, moderate tannins and fine focus and balance on the long and promising finish. This is not quite ready to drink yet, but it is not too far away and will be a very tasty bottle once the tannins soften up a bit more. A fine value. 2028-2060..”

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

