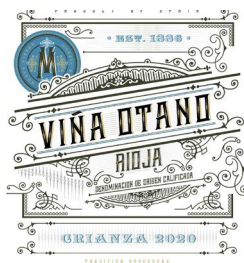


# Viña Otano Crianza 2020 (Red Wine)



Viña Otano comes from a family winery, whose beginnings go back to 1886 when “Grandfather Don Román Montaña” began to engage in the production and aging of wines, becoming the founder of a series of master craftsmen in wines. The current generation of grandchildren continue this work with great success. The winery is located in Fuenmayor - La Rioja, in the sub-zone of Rioja Alta, a town which is historically known for the high quality and capacity of its wine to age well.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	90% Tempranillo and 10% Mazuelo from vines aged between 30 and 55 years old
<b>Altitude/Soil</b>	550-600 meters / calcareous clay, limestone and sandy soils
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Destemmed grapes were fermented and macerated with skins for 25 days with a twice a day pump-over
<b>Aging</b>	Aged for 12 months in a combination of French and American oak barrels
<b>UPC/SCC/PackSize</b>	8422938000617 / 8422938000617 / 12

## Reviews:

“The 2020 ‘Crianza’ has 10% Mazuelo blended in. It is nicely rocky with dense red and dark fruits that parade with dark fig, citrus rind and wintergreen on the palate. Complex and delicious, this is already nicely evolved stuff that will cellar well over the next six to eight years. Drink 2025-2031.”

**91 points** OwenBargreen.com; Owen Bargreen- December 4, 2025

“The 2020 Rioja “Crianza” from Viña Otano is crafted from a cépages of ninety percent Tempranillo and ten percent Mazuelo and is given one year of cask aging. The wine is ripe, but well-measured at fourteen percent octane and offers up a lovely, youthful nose of cassis, black raspberries, cigar ash, a nice touch of Rioja spice tones, dark soil and cedar. On the palate the wine is bright, full-bodied and nicely sappy at the core, with good soil undertow, ripe tannins and a long, tangy and nascently complex finish. This is already quite tasty, but more complexity will emerge if given a bit of time in the cellar. It is an excellent value. 2024-2045.”

**90 points** View from the Cellar; John Gilman, Issue 109, January – February 2024

