

Viña Otano Graciano Reserva 2018 (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	100% Graciano from 50+ year old bush vines
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 24 months in French oak barrels
UPC / SCC / Pack Size	8 422938 001096 / 18422938001093 / 6

Reviews:

“Viña Otano, Rioja (La Rioja Spain) Graciano 2018 (\$42, Grapes of Spain / Aurelio Cabestrero): This house releases a wide range of wines including traditional bottlings as well as single-variety reds and superb aged whites. The potential excellence of Graciano as a stand-alone variety has been slowly coming to awareness among lovers of Spanish wines, but only because producers like this are providing it with a solo turn. The 2018 release is sourced from 50+ year old, head pruned vines, and was aged for 24 months in French oak. This will be something new for most who taste it, and a delightful surprise, as it shows Graciano’s ability to combine dark color, dark fruit tones, and a touch of savory earthiness along with bright, lifted acidity and excellent freshness. There’s a lot of fine-grained tannin offering grip in the finish, so this isn’t a red wine for fish, but neither does it require a rack or leg of lamb. I’ve only seen one other review of this wine, written by John Gillman in his View from the Cellar publication. I’ve never met him, but often find my ratings very close to him, though we differ markedly in our recommendations regarding when wines will be ready for enjoyment and when that window may close. For this already-enjoyable wine, his recommendation is to hold until 2030 (by which time I may be dead), with a back-end date of “2075+” (by which time our entire species may have vanished from the earth). Only time will tell, so buy at least two bottles and bequeath one to a grandchild to give to an offspring to try. Gillman is good, so let’s hope someone can beam results to us when we’re off in the Great Beyond!”

93 Points Wine Review Online; Michael Franz Jul 23, 2024

“Viña Otano’s Graciano bottling is a lovely Rioja Reserva, coming in at fourteen percent alcohol in this vintage. It is made from fifty-five year-old vines and raised for two years in cask prior to bottling. The 2018 Reserva offers up a deep, precise and complex bouquet of dark berries, cigar wrapper, coffee bean, dark soil tones, a touch of savory elements interspersed with classic Rioja spice tones, a fine base of soil, cedar and a smoky topnote. On the palate the wine is pure, full-bodied, complex and deep at the core, with fine soil inflection and grip, ripe, well-integrated tannins and impressive balance on the long and very promising finish. This is a youthful wine that will demand a bit of cellaring to soften up its backend tannins, but once it is ready to drink, it is going to be outstanding juice. 2030-2075+.”

92+ points View from the Cellar; John Gilman, Issue 109, January – February 2024

