

# Viña Otano Maturana Tinta Reserva 2019 (Red 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.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	100% Maturana Tinta. Single vineyard "Los Cuartos" planted in 1947
<b>Altitude / Soil</b>	500 meters / calcareous – ferrous- clay with pebbles in the surface
<b>Farming Methods</b>	Sustainable methods
<b>Harvest</b>	Hand harvested into small baskets
<b>Production</b>	
<b>Aging</b>	Aged for 18 months in used French oak barrels. Aged a further 2 years in bottle before release
<b>UPC / SCC / Pack Size</b>	

## Reviews:

"The 2019 Rioja "Maturana Tinta" from Viña Otano is made entirely from the rare grape of Maturana Tinta, with these old vines having been planted all the way back in 1947. The vineyard is planted on stony soils of clay and chalk, the grapes hand-harvested and the wine is aged in used French oak barrels for eighteen months prior to bottling. After the mise, the wine is given an additional two years of bottle aging in the cellar before being released. The 2019 version comes in at an even fourteen percent octane and delivers a deep and complex bouquet of cassis, dark berries, tobacco leaf, Rioja spice tones, a fine base of soil, espresso, cigar smoke and a deft framing of cedary oak. On the palate the wine is deep, full-bodied and ripely tannic, with a superb core of fruit, good soil undertow and grip, lovely balance and a long, focused and nascently complex finish. With a bit of bottle age, this is going to be an excellent wine. 2032-2065."

**93 points View from the Cellar;** John Gilman; March – April 2024, Issue 110. .

