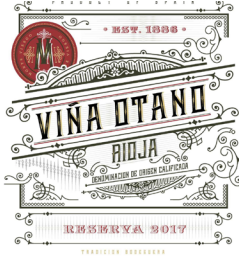


Viña Otano Reserva 2017 (Red Wine)



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.

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|------------------------|---|
| 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 |

Reviews:

"The 2017 Rioja "Reserva" from Viña Otano is composed from its customary blend of eighty-five percent tempranillo, ten percent graciano and five percent mazuelo, with all of the fruit hailing from vineyards in the Rioja Alta sector. The wine is given eighteen months of élevage in cask prior to bottling and tips the scales at 14.5 percent alcohol in this vintage. It offers up a lovely aromatic constellation of black raspberries, cassis, cigar wrapper, dark soil tones, brown spices, just a touch of meatiness and cedary wood. On the palate the wine is deep, complex and full-bodied, with a good undercarriage of tannins, fine depth at the core, good soil signature and a long, poised and very nicely balanced finish. Despite being seven years of age, the 2017 Reserva really could do with a bit more time in the cellar to properly soften up its tannins. It is a lovely bottle in the making. 2030-2065."

91+ points View from the Cellar; John Gilman - Issue #109 Jan/Feb 2024.

