

Viña Otano 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.

Appellation	Rioja D.O.Ca.
Grapes	85% Tempranillo 10% Graciano 5% Mazuelo
Altitude/Soil	600-650 meters / Calcareous clay
FarmingMethods	Sustainable Methods
Harvest	Hand harvested into small baskets
Production	The destemmed grapes were fermented with skins for 30 days; twice a day pump-overs that last approximately one hour.
Aging	Aged for 18 months in French and American oak barrels, raked every 6 months. Aged a further 30 months in bottle before release.
UPC/SCC/PackSize	8422938000655 / 08422938000655 / 12

Reviews:

"Viña Otano's 2019 Rioja "Reserva" is crafted from a *cépapes* of eighty-five percent tempranillo, ten percent graciano and five percent mazuelo. The wine was given eighteen months of barrel aging in a mix of French and American *barricas*, followed by another thirty months of bottle aging after its *mise*. The wine is fairly ripe at 14.5 percent octane, but fresh and vibrant on the complex bouquet of black raspberries, cassis, cigar wrapper, a fine base of dark soil tones, bonfire, a touch of clove and plenty of smoky oak. On the palate the wine is pure, full-bodied, focused and youthful, with a fine core of fruit, excellent soil signature, ripe tannins and a long, tangy and well balanced finish. This will be a fine bottle in a few more years, but it will demand a bit more cellaring first. 2031-2075."

91+ points View from the Cellar; John Gilman - Issue #123 May-June 2026.

