

Viña Otano Crianza 2019 (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.

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

Reviews:

“The 2019 ‘Crianza’ was aged for 12 months in American and French oak barrels before bottling. This takes on a beautiful bouquet of freshly picked red roses, alongside dill pickle, juicy red raspberry and shades of orange peel. The palate is big and bold with a polished texture. At under 20 bucks, this is seriously good stuff for the price. Drink 2023-2030-” **92 points OwenBargreen.com**; Owen Bargreen - October, 2023

“The 2019 Rioja “Crianza” from Viña Otano is crafted from a cépages of ninety percent tempranillo and ten percent mazuelo. The wine delivers a fine young nose of red and black raspberries, Rioja spice tones, cigar wrapper, a fine base of soil and a rather generous serving of cedary oak. On the palate the wine is bright, full-bodied, focused and complex, with a good core, tangy acids, moderate tannins and a long, well-balanced and fairly oaky finish. This wine only spent twelve months in cask, but I would bet a fair percentage were new barrels. This is a good bottle that is approachable today, but will be even better a couple of years down the road, when the oak influence relaxes a bit more. Fine value. 2023-2040.”

89+ points View from the Cellar; John Gilman - Issue #105 May/June 2023.

