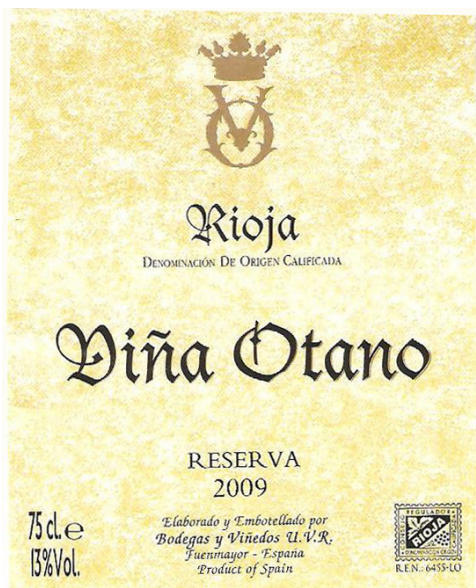


Viña Otano Reserva 2009



Winery: Union de Viticultores Riojanos

Region: Rioja D.O.Ca.

Grapes: 85% Tempranillo 10% Graciano 5% Mazuelo

Winery: This winery is run by third generation winegrowers. The current owners' grandfather started working in wine in 1910. Vineyards range in age from 30 to 55+ 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.

Wine: All grapes were hand harvested into small baskets for transport to the winery. The detemmed grapes were fermented and macerated with skins for 30 days with twice a day pump-overs that last approxi-

mately one hour per tank. Following malolactic fermentation in stainless steel tanks, the wine was aged for 24 months in French and American oak barrels with racking every 6 months. Aged a further 30 months in bottle before release.

Reviews:

“This is a completely, gulp-ably delicious wine that also shows real complexity and class... Thanks to a relatively warm growing season, this 2009 Reserva is very soft and immediate in its appeal, with lovely soft fruit and very broad texture for a five year-old Rioja Reserva. Frankly, you could find plenty of Reservas from 2005 or 2006 that aren't as open and seductive as this wine is right now. Nevertheless, there's a lot going on underneath all that soft fruit, with nice spice and smoke notes, as well as a subtle accent of cured meat. This would be perfect with medium-weight dishes such as chicken, pork, duck or veal.”

92 points *Wine Review Online* “Keeping Spain on the Map” October 21, 2014

“Bright ruby-red. Deep, smoky aromas of blackberry, cherry, pipe tobacco, coconut and mocha. Sweet and silky in texture, offering open-knit red fruit compote flavors complicated by subtle baking spice and smoke flourishes. Finishes very long and gently tannic, with lingering red fruits and spices.”

91 points *International Wine Cellar* Issue 176, Sept/Oct 2014

“This opens with hot, fiery aromas, but with airing the nose turns toward cola, leather and plum. Wiry and lively on the palate, this is a focused, slightly tannic wine that reveals earthy, saucy flavors. A leathery, sun-baked finish is a bit stewy. Drink through 2019.”

90 points *Wine Enthusiast* Issue September 2015



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 08/2015