

# Viña Otano Gran Reserva Blanco 2015 (White 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>	95% Viura and 5% Garnacha Blanca from 95-year-old vines
<b>Altitude / Soil</b>	650 meters / Calcareous clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small baskets
<b>Production</b>	Alcoholic and Malolactic fermentation in new French oak barrels - 300L
<b>Aging</b>	Aged for 36 months in French oak barrels
<b>UPC / SCC / Pack Size</b>	8422938002420 / 08422938002420 / 6W

## Reviews:

"This wine offers a bouquet of green pear and white chocolate. Tropical fruit and citrus flavors wash over the palate, joined by notes of butterscotch, cocoa butter and toasted almond that linger into the enduring finish. ."

**92 points Wine Enthusiast;** Mike DeSimone - Issue June / July 2023.

"The 2015 Rioja Blanco "Gran Reserva" from Viña Otano is continuing to blossom since I last had the pleasure to taste a bottle a year ago. The bouquet is deep and complex, wafting from the glass in a mix of pear, macadamia nut, white lilies, salty soil tones, orange peel and coconutty oak tones. On the palate the wine is deep, full-bodied, focused and complex, with a lovely core of fruit, fine soil signature, a nice framing of oak and impressive length and grip on the very well balanced finish. This is really a lovely wine that is drinking with impressive generosity, but has plenty of potential to cruise along for several more decades in the cellar. 2023-2050."

**92 points View from the Cellar;** John Gilman - Issue #103 January/February 2023.

