

Viña Otano Gran Reserva Blanco 2016 (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.

Appellation	Rioja D.O.Ca.
Grapes	95% Viura and 5% Garnacha Blanca from 95-year-old vines
Altitude / Soil	650 meters / Calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small baskets
Production	Alcoholic and Malolactic fermentation in new French oak barrels - 300L
Aging	Aged for 36 months in French oak barrels
UPC / SCC / Pack Size	8422938002420 / 08422938002420 / 6W

Reviews:

"Viña Otano's Gran Reserva Rioja Blanco hails from vines that are at least ninety-five years of age! The blend in the vineyard is eighty-five percent Viura, ten percent Garnacha Blanca and five percent Maturana. The wine is barrel-fermented in French oak casks and raised in a combination of eighty-five percent French oak and fifteen percent American oak for three years prior to bottling. The 2016 is the new release of this wine and it is showing very nicely on both the nose and palate, with the bouquet offering up a complex blend of pear, fresh apricot, almond, a touch of orange zest, salty soil tones and a gentle framing of buttery oak. On the palate the wine is deep, full-bodied, focused and complex, with a fine core, lovely balance and grip, well-integrated oakiness and a long, classy finish. This is very good today and seems poised to improve with further bottle age. Good juice. 2023-2045."

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

