

# Viña Otano Gran Reserva 2016 (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.

<b>Appellation</b>	Rioja D.O.Ca.
<b>Grapes</b>	80% Tempranillo 15% Graciano 5% Mazuelo
<b>Altitude / Soil</b>	625-650 meters / calcareous clay
<b>Farming Methods</b>	Sustainable farming methods
<b>Harvest</b>	Hand harvested into small baskets
<b>Production</b>	The destemmed grapes were fermented and macerated with skins for 30 days with a twice a day pump-overs.
<b>Aging</b>	Aged for 24 months in French and American oak barrels, raked every 6 months. Aged a further 36 months in bottle before release
<b>UPC / SCC / Pack Size</b>	8422938001225 / 08422938001225 / 12

## Reviews:

“Viña Otano’s 2016 Gran Reserva is crafted from a blend of eighty percent tempranillo, fifteen percent graciano and five percent mazuelo. The wine is given twenty-four months aging in small barrels, with the oak being a combination of French and American. The wine spent an additional three years of bottle aging in the cellars prior to release. The 2016 Gran Reserva is fairly ripe at 14.5 percent octane, but impeccably balanced, offering up a complex black fruity nose of cassis, dark berries, cigar smoke, coffee grounds, a fine base of soil tones, lovely spice tones and a framing of cedary oak. On the palate the wine is deep, full-bodied and still quite young, with a serious chassis of tannin, fine depth at the core, good balance and grip and a long, nascently complex and very promising finish. This is still emphatically a young wine and built for the cellar. It will need a good decade of bottle age to soften up its tannins, as the wood is still integrating, but it will be fine wine once it is ready to drink. 2034-2075.”

**92 points View from the Cellar;** John Gilman - Issue #109 January/February 2024.

“Drinking Window: 2024 – 2031. The 2016 Gran Reserva is a blend of 80% Tempranillo, 15% Graciano and 5% Mazuelo from old vines in Rioja Alta. Aged for 24 months in French oak barrels, it boasts black fruit aromas, with a touch of sour cherry and wild herbs. Dry and rich, the tannins provide texture to a bold palate. This is a flavorful New World Rioja.”

**90 Points Vinous Media;** Joaquín Hidalgo, December 2023

