



Viña Otano Crianza 2021 (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/PackSize	8422938000617 / 8422938000617 / 12

Reviews:

“The 2021 Rioja “Crianza” from Viña Otano is made this year from a blend of ninety percent tempranillo and ten percent mazuelo. The wine was given a twelve month *élevage* in a combination of American and French oak barrels prior to bottling. It comes in at fourteen percent octane in this vintage and offers up a fine, youthful bouquet of dark berries, cigar ash, incipient Rioja spice tones, a lovely base of soil and a nice mix of American and French oak scents. On the palate the wine is deep, full-bodied and complex, with a fine core of fruit, good soil undertow, moderate tannins, tangy acids and good length and grip on the well balanced finish. This could still do with a year or two more in the cellar to further blossom, as more complexity is definitely in the cards here, but it is already a pretty tasty drink. Good juice and a fine value. 2026-2055.”

90 points View from the Cellar; John Gilman, Issue 123, May-June 2026

