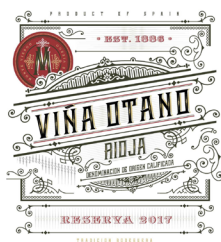


Viña Otano Reserva 2017 (Red Wine)



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.

Appellation	Rioja D.O.Ca.
Grapes	85% Tempranillo 10% Graciano 5% Mazuelo
Altitude / Soil	450 meters / Calcareous clay
Farming Methods	Traditional Methods, no herbicide use
Harvest	Hand harvested into small baskets
Production	destemmed grapes were fermented and macerated with skins for 30 days
Aging	Aged 2 years in French and American oak and then for 30 months in bottle prior to release
UPC / SCC / Pack Size	8422938000655 / 08422938000655 / 12

Reviews:

"This is insanely good Rioja Reserva for the money, and in broader terms, very few wines in this price range can compete with it on grounds of versatility, complexity, sheer deliciousness, and capacity for improvement coupled with immediate accessibility. That latter attribute of being enjoyable now is partly a function of a warm growing season in 2017, yet work in the cellar contributed as well. This is only very moderately oaky, and all of the barrel influence is positive already, lending spice notes and a hint of toast, but nothing overtly woody in the aromas or flavors, and virtually no wood tannins riding atop the tannin derived from the grapes. Moreover, the grapes were macerated and fermented in a moderate manner, resulting in a wine that is both generous and graceful—already. The blend is 85% Tempranillo, 10% Graciano, and 5% Mazuelo, and the fruit profile shows dark cherries, red and black berries, and a hint of dark plums as well. Medium-bodied but very expressive in aroma and flavor, this would get along very nicely with a simple roasted chicken, yet would also be wonderful with grilled lamb chops. This producer took full advantage of the 2017 vintage—accessing all of its virtues while avoiding its potential pitfalls."

94 Points Wine Review Online; Michael Franz, Dec 4, 2024.

"2017 Vina Otano 'Reserva' Rioja- A great wine from this vintage, the 2017 'Reserva' was stored for 18 months in a combination of both French and American oak barrels before bottling. It is silky and rich throughout the drinking experience. Garrigue, tar, blackberry compote and red raspberry notes parade with salty minerals and freshly tilled soils on the palate. A enjoy to consume now, enjoy over the next ten years. Drink 2024-2034"

93 points OwenBargreen.com; Owen Bargreen - November 18, 2024

"The scent of black cherry, mocha and sage wafts from the glass. Plush tannins support black cherry, blackberry, caramel, clove and mint tea flavors. Well-integrated acidity and a note of saline endure long after the last sip. Grapes of Spain." **Editors' Choice. 93 points Wine Enthusiast;** Mike Desimone, Issue October 2024.

"The 2017 Rioja "Reserva" from Viña Otano is composed from its customary blend of eighty-five percent tempranillo, ten percent graciano and five percent mazuelo, with all of the fruit hailing from vineyards in the Rioja Alta sector. The wine is given eighteen months of élevage in cask prior to bottling and tips the scales at 14.5 percent alcohol in this vintage. It offers up a lovely aromatic constellation of black raspberries, cassis, cigar wrapper, dark soil tones, brown spices, just a touch of meatiness and cedary wood. On the palate the wine is deep, complex and full-bodied, with a good undercarriage of tannins, fine depth at the core, good soil signature and a long, poised and very nicely balanced finish. Despite being seven years of age, the 2017 Reserva really could do with a bit more time in the cellar to properly soften up its tannins. It is a lovely bottle in the making. 2030-2065." **91+ points View from the Cellar;** John Gilman - Issue #109 Jan/Feb 2024.

