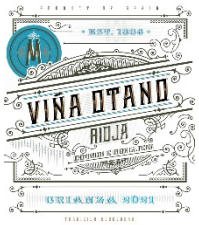
Viña Otano Crianza 2021 (Red Wine)



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/Pack Size	8422938000617 / 8422938000617 / 12

Reviews:

"A refreshing crowd-pleaser, offering fine balance, with an appealing core of ripe cherry and raspberry fruit. Silky in texture and shows fragant hints of mountain herbs, loamy earth, red licorice and cocoa powder. Tempranillo and Mazuelo. Drink now through 2031." **90 points** **Wine Spectator**, A.N; October, 2026

"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