

Viña Otano Graciano Reserva 2012 (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	100% Graciano
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 20 months in French and American oak
UPC / SCC / Pack	8 422938 001096 // 6

Reviews:

"I have seldom tasted a one hundred percent Graciano bottling from Rioja, other than the version made at Contino, so I was quite intrigued to try this 2012 from the Union de Viticultores Riojanos. The wine spends two years in cask, which is a combination of American and French barrels. The 2012 is excellent, offering up a deep and nicely sappy bouquet of cherries, cloves, cigar ash, a complex base of salty soil tones, a bit of spiced meats, incipient nuttiness and a nice framing of older oak. On the palate the wine is full-bodied, focused and nicely velvety on the attack, with a fine core, excellent soil signature, moderate tannins and a long, tangy and complex finish. The balance is impeccable here and this wine will age very nicely, but it is going to be very hard to keep one's hands off in its relative youth, as it is already very tasty! Impressive juice. 2018-2040." **92+ points** *View from the Cellar*; Issue #75 – May/June 2018

"There's generous blackberry fruit underneath this wine's substantial oak tannins. The structure makes it a little brash and bitter for now, but there's enough fruit presence to hold it while the tannins relent over the next few years."

89 points *Wine & Spirits Magazine*; December 2018

