

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.

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

Reviews:

"2016 Vina Otano 'Gran Reserva' Rioja- A world class wine from 2016, this 'Gran Reserva' spent 24 months in French and American oak barrels and then a further 36 months in barrel before bottling. Sandalwood and blackberry compote mark the nose alongside coffee grounds and shades of black currants. The palate is big and bold with a refined texture and great underlying tension, filled with salty minerals. A stunning wine now at the eight year mark, enjoy now and over the next ten plus years to come. Drink 2024-2036"

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

"Viña Otano, Rioja Gran Reserva (La Rioja Spain) 2016 (\$45, Grapes of Spain / Aurelio Cabestrero): This wine has been very good in every vintage I've tasted but I'm particularly enamored with this 2016, which shows marvelous balance in more than one respect: It is ripe and generous in flavor, yet on the light-ish side of normal for it in terms of physical weight; moreover, it offers very open fruit flavors, but is also very savory and spicy, depending on which aspect one chooses to focus upon. Its excellence is evident in the bouquet, flavors and finish, and the even-ness of its performance is a testament to the work that was done in both the vineyard and winery. A second look 24 hours after first tasting it confirms all of the foregoing praise. Rioja Gran Reserva is a challenging category for those new to Spanish wines, as there are barrel factories cranking out examples for \$20 or less, but also magnificent wines costing \$90 or more. Good values and rip-offs can be found at every point in that range, but for novices, don't give up: Just rely on producer reputation which, as in Burgundy and in this case, will steer you to success. This 2016 is ultra-classy, showing a new dimension almost every time one returns to the glass over more than a full day."

95 points Wine Review Online; Michael Franz Jul 23, 2024

"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 chassiss 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.

