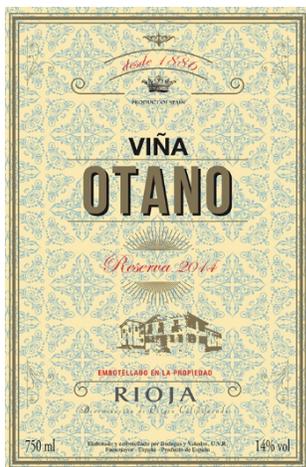


Viña Otano Reserva 2014 (Red Wine)



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	8422938000655 / 08422938000655 / 12

Reviews:

“The 2014 Viña Otano Rioja “Reserva” is composed of a blend of eighty-five percent tempranillo, ten percent graciano and five percent mazuelo. It was raised for eighteen months in a combination of both French and American oak barrels, with rackings every six months. The wine shows a bit of its French oak influence in its fine bouquet of raspberries, cloves, cigar smoke, a good base of soil, just a hint of meatiness and spicy oak. On the palate the wine is deep, full-bodied, ripe and already nicely silky on the attack, with a good core of fruit, moderate tannins and a long, tangy finish. This is fourteen percent octane, which has allowed the wine to absorb a bit more wood tannin that needs further resolution on the backend, but it has fine constituent components and with a few more years in the cellar, should be a lovely drink. I would not mind this wine at all raised entirely in older American casks, as texturally, it has a lovely old school style already and the cedary French wood seems somehow slightly inappropriate. But, that said, this is a well-made wine. 2022-2045+.” **89+ Points** *View from the Cellar*; Issue # 85 - January/February 2020

