



## VINA OTANO RESERVA 2015

### DOCa Rioja

Premium Fincas Singulares S.L., La Rioja, Spain

**eCommerce # 26193 | 14.0% alc./vol. | \$24.95**



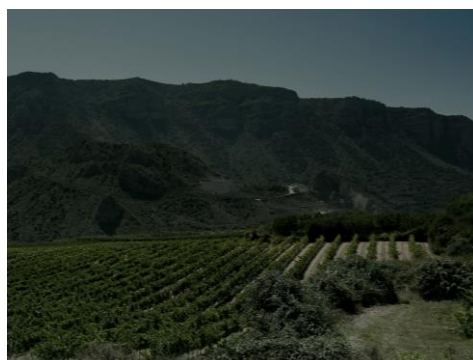
*“Deep violet. Spice- and mineral-tinged scents of fresh cherry, dark berries and spicecake are complemented by a candied rose accent. Juicy and pliant in the mouth, offering smoky black raspberry, cherry cola, vanilla and cracked pepper flavours that deepen steadily on the back half. In an energetic style, showing fine clarity and silky tannins that frame a long, focused finish. Raised in French and American oak barrels for 18 months.”*

**Score – 92p (Josh Reynolds, Vinous)**

#### History & Terroir:

The Montaña family traces its heritage to the origins of the modern Rioja wine industry in the late 19th century. Román Montaña consolidated the family business in 1920 as the viticultural component of one of Rioja’s grand old marques, situated in medieval cellars underneath Haro, capital of Rioja Alta. The Montaña family retains portions of these impressive cellars to this day.

~60y.o 110 Ha vineyard located in the Rioja Alta and Alavesa districts at ~610m.



#### Vinification:

Handpicked. Fermented with skins for 30 days, twice a day pump-overs that last ~ 1 hour. Aged for 18 months in French and American oak barrels, racked every 6 months. Aged a further 30 months in bottle before release.

**Varieties:** Tempranillo 85%, Graciano 10%, Mazuelo 5%

**Residual sugar:** 1.6 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Great with game, red meat and beef.

Josh Reynolds, Vinous	92p
Wine Enthusiast	90p
Wine & Spirits Magazine	90p
Wine Review Online	92p
View from the Cellar	90p

