HOUSE OF TOWNEND

Otero Reserva

Price	£19.49
Code	OTER001

Ahhhh, how much did I love this wine?? This was a real gem of a find - ripe, rounded, elegant and with mature notes of oak, softening tannins and complex aged notes.

Tasting Notes:

Mmmm, this offers gorgeously mature red fruit notes similar to a great Rioja Reserva, but with Castilla, this comes with a degree more richness, persistence of spice and sweet notes from the American and French oak. Long in the mouth, rounded, elegant and utterly worth every penny. This reaffirmed our belief in this oft forgotten region of Spain - we kissed a lot of frogs, but this was a real Princesss...or Prince, depending on your persuasion.

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Specification	
Vinification	Manual harvest in plastic boxes of 20 kilos. The destemmed and slightly crushed grapes were kept for 12 days in maceration in stainless steel tanks, with two pump-overs per day and a temperature of 25ºC. After uncubating, it underwent malolactic fermentation in tanks of our underground cellar and subsequently it has been aged for 24 months in American and French oak barrels.
ABV	14.5%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Benavente
Type	Red Wine
Grapes	Prieto Picudo
Genres	Practising Organic, Vegan
Vintage	2016
Body	Rich, bold and robust
Producer	Bodegas Otero
Producer Overview	There's more than a great wine inside a bottle of Bodegas Otero. It's the result of over a century of wine growers and producers who have grown vines with great determination in order to elaborate, with their own particular style, the unique wines of the Valles de Benavente.
Closure Type	Cork
Food Matches	Excellent wine to accompany cured cheese, stew meat, grilled meat and pizza & pasta
Press Comments	Jancisrobinson.com, 2026, 17 points: "Hats off to House of Townend for finding this marvel of a wine – what a privileged opportunity to taste a 10-year-old wine at what tastes like the peak of its drinkability, and also to taste a wine that could pass for a Rioja but at half the price. The cherry-sweet, dried-cranberry fruit is still brimming with life. There is an elegant trail of cigar and sweet tobacco spice. The tannins are fine-grained and beautifully resolved. The finish pulls in like a drawstring. I am so impressed with this. **Read more online**