



EL COTO DE RIOJA



El Coto Blanco 2010



VINTAGE 2010:

The 2010 vintage has been classified as VERY GOOD by the Control Board of the D.O.Ca., with the harvest being one of the earliest in recent history. The winter was cold and damp, the summer very hot, although rain in early September helped the phenol maturation and balanced the wines. The total amount of the harvest was 412 m kilos of grapes with good prospects for the quality.

VARIETY:

Viura 100%

YIELD PER HECTARE:

60-65 HI./Ha.

VINIFICATION:

The grapes are cooled during the harvest to temperatures of below 10°. In these conditions and with an atmosphere saturated with carbonic gas to prevent oxidation, the grapes are gently pressed so as to extract only the free-run juice. This must will be left to ferment at a very low temperature of around 16°, so as to retain all the fruitiness and freshness of the Viura grapes in the resulting wine

AGEING:

Minimum 12 months in selected 225-litre, American-oak barrels and at least 6 months in the bottle before release by the wine cellar.

TASTING NOTES:

Aromas of white-pulp fruit such as peaches, apples and a little banana. Dry and very fresh on the palate, inviting you to continue drinking. A fresh, fruity aftertaste with hints of melon.

FOOD PAIRING:

Best served at 7-8°C (45-47°F). Perfect as an aperitif or with shellfish, and a great match for the vegetables from the Ebro valley (asparagus, cardoon, borage).