



EL COTO DE RIOJA

EL COTO SEMI-SWEET WHITE

VARIETIES

Viura and Chardonnay

VINIFICATION

Grapes from our vineyard located in Carbonera, whose unique climate and soil conditions provide an unequalled expression of freshness and elegance. The specially selected grapes to produce this natural semi-sweet wine are pressed at a low temperature and are protected from oxygen by using dry ice.

The musts are clarified statically and are fermented separately at a controlled temperature of 16°C.

Once the balance between flavours and the sugar from the grape itself is achieved, alcoholic fermentation is blocked through the use of both low temperature and dry ice.

TASTING NOTES

Coto semi-sweet shows a straw-yellow colour and pineapple and citrus aromas typical from the Chardonnay grape grown in cold areas. In the mouth sweetness predominates, together with a surprising and vibrant freshness.

PAIRING

Excellent for entrées and appetizers, cheese, fruit, and dessert. Serving temperature (7-8 °C) (45-47 °F)

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