



EL COTO DE RIOJA

## COTO MAYOR CRIANZA

### VARIETIES

Tempranillo.

### VINIFICATION

The grapes for producing this wine were specially selected in our vineyards in Rioja Alavesa and the Los Almendros estate. The fermentation was intended to achieve an appropriate balance between the fruit and the structure of the wine. The objective: to obtain a rounded wine. Fresh and easy to understand and enjoy after passing through the barrels.

### AGING

The wine has been resting for 12 months in 225 liter American oak barrels (80%) and French oak barrels (20%). The important thing is to get the appropriate balance between the freshness of the fruit and the sweetness of the barrels used.

### TASTING NOTES

Intense cherry color; on the nose, it exhibits ripe fruit in jam with a background of red fruit, with a note of the aging, toast and vanilla. On the palate, tasty, fleshy, balanced, with good aftertaste at the end of the fruit. .

### FOOD PAIRING

Ideal choice to accompany red meats, grilled fish and cured cheeses. Serving temperature: 16-18°C (60.8-64.4°F).



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D.O.Ca. Rioja

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