



EL COTO DE RIOJA

COTO MAYOR RESERVA

VARIETALS

Tempranillo and Graciano.

PRODUCTION

Grapes from our vineyards located in Rioja Alavesa and Finca Los Almendros. Careful fermentation for 22-30 days in small stainless steel tanks, handled with gentle maceration, making it possible to obtain balance between the expression of the fruit and the terroir, giving the desired personality to this wine.

AGEING

Aged 18 months in new American oak barrels specially selected by our winemakers, followed by resting time in bottle of at least 18 months to achieve optimal elegance.

TASTING NOTES

Intense ruby colour, with a russet edge. Complex with sweet spices, fine cocoa, and ripe fruit appreciated in the nose. A meaty wine in the mouth with hints of chocolate and great persistence, very pleasant, and balanced.

PAIRING

Marries well with roasted suckling lamb, game, or red meat. Serving temperature: 16-18 °C (60.8-64.4 °F).

EL COTO DE RIOJA
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