



EL COTO DE RIOJA

COTO REAL

Single vineyard wine from the "Cuartos Viejos" vineyard, planted and located in Cenicero (Rioja Alta)

VARIETIES

Tempranillo.

VINIFICATION

The grapes were collected in 350kg boxes to safeguard them until their arrival at the winery, where they pass along a selection table. Maceration and fermentation are carried out in small 100hl stainless steel tanks with daily pump overs and a long maceration. The malolactic fermentation took place in barrels.

AGING

We selected various types of casks of different origins, toasts and coopers, which has undoubtedly contributed to the wine's complexity. The total aging in barrels was 24 months. There was no filtration and it was subsequently refined in the bottle for a minimum of 18 months before going to market.

TASTING NOTES

Deep cherry red color. Notes of mocha and coffee embellish the aroma of red forest fruits. Silky and dense on the palate. Long aftertaste.

FOOD PAIRING

Pairs well with game, duck breast, pigeon and, of course, red meat. Serving temperature: 16-18°C (60.8-64.4°F).

Numbered and limited production of 10,676 bottles.



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D.O.Ca. Rioja

IMAZ

1548

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