



EL COTO DE RIOJA

## EL COTO GARNACHA CRIANZA

### VARIETY

Garnacha

### VINIFICATION

Made with Garnacha grapes from our Los Almendros vineyard.

The vintage is done at the optimum moment of aromatic ripeness, prioritizing the search for the delicate nuances typical of the garnacha variety. Alcoholic fermentation takes place at 25 °C of temperature, with smooth extractions of the polyphenolic compounds.

### VINTAGE

After a malolactic fermentation, ageing in American oak barrels takes place in our cellars during at least 12 months.

### TASTING NOTES

Cherry red colour.

Fresh and balsamic wine with delicate cherry and red fruit aromas combined with mocha and cocoa.

### PAIRING

Ideal with sausages, tapas and red meat dishes. Serving temperature: 16-18 °C (60,8-64,4 °F).



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