



EL COTO DE RIOJA

875 m

Finca Carbonera
TEMPRANILLO

GRAPES VARIETIES

Tempranillo

VINEYARD

Finca Carbonera. Planted in the 1990ies, pioneering in altitude in the DO. The vineyard sits on a glacis with strong accumulation of stone on the surface, enhancing health of the grapes and good ripening.

WINEMAKING

The Tempranillo grapes from the estate are harvested manually and transported to the winery. During alcoholic fermentation, the extraction process is gentle, prioritising the delicate aromatic component of this grape variety. After alcoholic fermentation, the wine undergoes malolactic fermentation in the barrels, striving for perfectly integrated tannins. It then finishes ageing in new American and French oak barrels for further 9 months.

TASTING NOTES

Fresh and intense, with good acidity and delicate aromas of cherries and red fruit, combined with mocha and cacao and a long balsamic finish.

PAIRING

Grilled red meat, cured meats and cheeses.
Serving temperature: 14-16°C



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