



## EL COTO DE RIOJA

875m

FINCA CARBONERA

### BLANCO FERMENTADO EN BARRICA

#### VARIETY

Chardonnay

#### VINEYARD

Finca Carbonera. Chardonnay plantation located at a maximum altitude of 875 m. The vineyard sits on glacia, with a great accumulation of stone on the surface, favouring the health and maturation of the grape.

#### VINIFICATION

The Chardonnay grape is destemmed, cold-macerated and pressed softly in the cellar located in the centre of the property itself, avoiding contact with oxygen during all pre-fermentation operations. Alcoholic fermentation takes place at a temperature of 16°C to extract all the aromatic potential from this variety. New, untoasted, steam bent French oak barrels are used in the alcoholic fermentation process. Once finished, a periodic suspension of the lees (*battonage*) is done in order to keep the fruitiness of the wine and increase its complexity, smoothness and longevity.

#### TASTING NOTES

By respecting the fruity and floral aromas of the variety, the fermentation in barrels contributes a marked smoothness and aromatic complexity, combining tropical fruit notes (pineapple) with the delicate aroma of vanilla. The origin and treatment of the chosen French oak respects to the maximum the delicacy and fineness of this chardonnay.

#### PAIRING

A good match with a fish stew, rice soup, foie, oily fish and seafood.  
Serving temperature: (10-12) °C



IMAZ

1548

EL COTO DE RIOJA  
D.O.Ca. Rioja

Camino Viejo de Logroño, 26  
01320 Oyón (Álava) España

Telephone +34 945  
622 216  
Fax +34 945 622 315

Suggestions and comments:  
[info@elcoto.com](mailto:info@elcoto.com)

[www.elcoto.com](http://www.elcoto.com)