



EL COTO DE RIOJA

COTO DE IMAZ

RESERVA WHITE

GRAPES VARIETIES

Chardonnay.

VINEYARD

Finca Carbonera, Chardonnay plantation at a maximum altitude of 875 metres. The vineyard sits on a glaciis with strong accumulation of stone on the surface, enhancing health of the grapes and good ripening

WINEMAKING

The Chardonnay grapes are destemmed, cold macerated and gently pressed in the winery at the heart of the estate, avoiding oxidation throughout the pre-fermentation process. Alcoholic fermentation takes place in stainless-steel vats at 16°C to extract all the aromatic potential of this grape variety.

AGING

The wine is aged for 12 months in new non toasted french oak barrels and the lees are stirred periodically (battonage), more intensely in the beginning of the ageing, to maintain its fruitiness while also enhancing its complexity, unctuoussness and longevity. After barrel ageing, it remains in the bottle for at least 12 months, developing its characteristic bouquet.

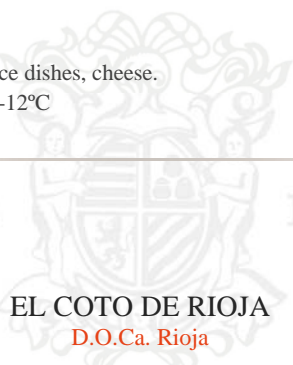
TASTING NOTES

While preserving the fruit and floral aromas of the grape variety, the ageing on lees in the barrel and the freshness of the high-altitude vineyard deliver a persistent unctuoussness and aromatic complexity, combining notes of orange blossoms and honey with delicate traces of vanilla.

PAIRING

Grilled fish, pasta and rice dishes, cheese.
Serving temperature: 10-12°C

IMAZ



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