



## EL COTO DE RIOJA

# EL COTO VERDEJO BLANCO

### VARIETY

Made with Verdejo grapes from our Finca Carbonera vineyard, the highest altitude vineyard in the D.O.Ca Rioja.

The verdejo plantation is located at an average altitude of 780 metres, which promotes freshness. The vineyard sits over a glaciis with a great accumulation of stone on the surface, which promotes the health and maturation of the grape.

### VINIFICATION

A few minutes after being harvested, the grapes are 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. Once this process is finished, a periodic suspension of the lees is done in order to increase the complexity, smoothness and longevity of the wine.

### TASTING NOTES

It presents fine and intense aromas of tropical fruit, fennel and aniseed. On the palate it is smooth, lively and elegant with a persistent freshness.

### PAIRING

An ideal match with fish, seafood, rice and pasta dishes. Serving temperature: 7-8 °C (45-47 °F).



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D.O.Ca. Rioja

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