



EL COTO DE RIOJA

COTO DE IMAZ

GRAN RESERVA

VARIETIES

Tempranillo and Graciano

VINIFICATION

In stainless steel tanks for 21-30 days, with just enough maceration to achieve the balance between fruit and extract.

AGING

The wine has been aged in American and French oak barrels for a minimum of 24 months, followed by a minimum of 36 months of refining in the bottle.

TASTING NOTES

Brilliant ruby color, with russet tones. Mature and elegant, its aromatic richness is changing and subtle, becoming more apparent as the wine breathes. Notes of toast and coconut followed by tertiary aromas (leather, wet earth), and red fruit and dried fruit. Round, silky tannins, persistent and complex aftertaste.

FOOD PAIRING

Ideal accompaniment for roast suckling lamb, game, or red meat. Serving temperature: 16-18°C (60.8-64.4°F).



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D.O.C.a. Rioja

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