



EL COTO DE RIOJA

COTO DE IMAZ

RESERVA WHITE

VARIETIES

Chardonnay.

VINEYARD

Finca Carbonera. Chardonnay plantation at a maximum altitude of 875 metres. The vineyard sits on a glaciis with a lot of stone accumulated on the surface, fostering good grape health and ripening.

WINE-MAKING

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

AGING

The wine is aged for 12 months in new steam-bent French-oak barrels and the lees are stirred periodically (*battonage*), more intensely in the beginning of the ageing, to maintain this wine's characteristic fruitiness while also promoting its complexity, unctuousness and longevity. After barrel ageing, it remains in the bottle for at least 12 months, where it takes on its characteristic bouquet.

TASTING NOTES

Respecting the fruit and floral aromas of this grape variety, the ageing on its lees in the barrel and the characteristic freshness of the high-altitude vineyard at the Finca Carbonera estate give this wine an extraordinary, persistent unctuousness and aromatic complexity, combining notes of orange blossoms and honey with the delicate aroma of vanilla.

PAIRING

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

IMAZ 154

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D.O.Ca. Rioja



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