



## EL COTO DE RIOJA

### EL COTO CRIANZA

#### VARIETIES

Tempranillo.

#### VINIFICATION

The Tempranillo grapes are fermented in our winery in Oyón in vats of between 30 and 45 MT equipped with the most advanced technology for the strict control of the fermentation temperatures and maceration and extraction of color. The objective is to achieve an appropriate compromise between structure and balance in the wines.

#### AGING

At least 12 months in select 225 liter American oak barrels and at least 6 months in the bottle before leaving the winery.

#### TASTING NOTES

In the wine glass it presents a clean, bright cherry color with a garnet edge. On the nose it maintains the freshness of the fruit, with notes of vanilla and the most emblematic aromas of toasted oak. On the palate it is silky and persistent presenting a taste of well blended spice.

#### FOOD PAIRING

Versatile and easy to pair with meats, fish, cheeses or Iberian hams. Serving temperature: 16-18°C (60.8-64.4°F).

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