



EL COTO DE RIOJA

COTO DE IMAZ SELECCIÓN VIÑEDOS RESERVA

VARIETIES

Tempranillo y Graciano.

VINIFICATION

Grapes from our own vineyards in Rioja Alavesa and Finca Los Almendros. Fermentation for 22-30 days in small, stainless-steel tanks, with gentle maceration, reaching a balance between the expression of the fruit and the terroir.

AGEING

The wine is aged for 18 months in new American oak barrels selected by our oenology team. It is then left in the bottle for at least 18 months, to achieve its elegance and finesse.

TASTING NOTES

An intense ruby colour with hints of a tawny-coloured rim. There are aromas of sweet spices, cocoa and ripe fruit, adding complexity. A fleshy mouthfeel and long persistence, very pleasant and well-balanced.

PAIRING

Ideal for accompanying roast lamb, game and red meat. Operating temperature: 16–18 °C (60, 8–64, 4 °F).



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D.O. Ca. Rioja

Camino Viejo de Logroño, 26
01320 Oyón (Álava) España

T. +34 945 622 216
F. +34 945 622 315

Sugerencias y comentarios:
info@elcoto.com

www.elcoto.com