



EL COTO DE RIOJA

EL COTO ORGANIC CRIANZA

VARIETIES

Tempranillo.

WINEMAKING

El Coto Organic Crianza 2019 is made from organic grapes grown in vineyards under ecologic viticulture protocols, using ancient methods respectful of the environment and avoiding the use of synthetic chemical products.

The fermentation process took place at moderate temperatures and the polyphenolic compounds were gently extracted.

AGEING

Further to the malolactic fermentation, the wine was aged in 225-litre American oak barrels in our cellars for a minimum of 12 months.

TASTING NOTES

Showing an attractive dense ruby red colour, it displays expressive aromatics including notes of red fruits and balsamic traces. On the palate, it delivers soft and round tannins and a vibrant acidity, leading to a long aftertaste.

FOOS MATCHING

Versatile and easy to pair with rice dishes, stews and cheeses.

Serving temperature: 16-18°C (60.8-64.4°F).



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D.O.Ca. Rioja

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