



EL COTO DE RIOJA

EL COTO SELECCIÓN VIÑEDOS BLANC

VARIETIES

Sauvignon Blanc.

VINIFICATION

Grapes from our Carbonera vineyard, the highest in the Rioja Designation of Origin (840 m). Short cold soak, the grapes are gently pressed at low temperature. Settling at low temperature.

Fermentation at low temperature (16 °C) in order to achieve the highest aromatic potential of this variety, exalting the thiol aromas of Sauvignon Blanc. Suspended on fine lees over a month, lending it a special creaminess.

TASTING NOTES

Greenish yellow colour, aromas of boxwood characteristic of this variety grown in a cold area, tropical fruits mixed with citrus fruits. On the palate, with a long aftertaste, it is refreshing and creamy.

PAIRING

Operating temperature: 7–8 °C (45–47 °F). Suitable for accompanying rice, fish and pasta.



EL COTO DE RIOJA
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