



EL COTO DE RIOJA

EL COTO SELECCIÓN VIÑEDOS ROSADO DE LÁGRIMA

VARIETIES

Garnacha y Tempranillo

VINIFICATION

Made with 90% Garnacha grapes from our estate in Ausejo: Los Almendros. When the grapes arrive at the winery, they are covered with a curtain of carbon dioxide gas to prevent oxidation.

This rosé is produced in its entirety by the process of bleeding the flower must. The must obtained is clarified for cleaning before fermentation, which is done with the presence of selected yeasts and at a very low temperature in order to encourage the generation of all the aromas of red fruits.

TASTING NOTES

Very subtle, pale pink hue. On the nose there is a combination of forest fruits and ripe cherries. Delicate, fresh, intense and sweet on the palate. Easy to drink and enjoy.

PAIRING

As an apéritif and as an excellent accompaniment to rice, pasta, fish and shellfish. Operating temperature: 7–8 °C (45–47 °F).



EL COTO DE RIOJA
D.O.Ca. Rioja

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