

Coto de Imaz Gran Reserva



Origin

Country	Spain
Wine Region	Rioja
Winery	El Coto

Technical Data

Grape Varieties	Tempranillo and Graciano
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical Cork

Vinification	The alcoholic fermentation is carried out in stainless steel tanks for 21-30 days, with just enough maceration to achieve the balance between fruit aromas and extraction.
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Ageing	The wine has been aged in American and French oak barrels for a minimum of 24 months, followed by a minimum of 36 months of refining in bottle.
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Awards and certificates	97 points BEST IN SHOW – Decanter World Wine Awards for Vintage 2012 Gold Medal – International Wine and Spirits Competition for Vintage 2011
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Description

In Brief	The top wine by El Coto. A Gran Reserva that preserves the fruit character of the wine while also giving the best of what tertiary aromas a Rioja can offer.
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Tasting notes	Brilliant ruby colour, with garnet hues. Mature and elegant, its aromatic richness is changing and subtle, becoming more apparent as the wine breathes. Notes of toast and coconut followed by tertiary aromas (leather, wet earth), and red and dried fruit. Round, silky tannins, persistent and complex aftertaste.
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Food Pairing	Ideal accompaniment for roasted lamb, game, or red meat. Serving temperature: 16-18°C.
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Notes

