

Coto de Imaz Reserva



EL COTO DE RIOJA

Origin

Country	Spain
Wine Region	Rioja
Winery	El Coto

Technical Data

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

Vinification	The alcoholic fermentation is carried out in stainless steel tanks, with maceration of up to 18 days and frequent pump overs looking for the balance between fruit aromas and extraction.
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Ageing	At least 18 months of aging in 225-liter American oak barrels. Refined in the bottle for a minimum of 18 months.
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Awards and certificates	Gold Medal – Mundus Vini for Vintage 2015, 2013, 2011 Gold Medal – Decanter Asia World Wine Awards for Vintage 2015 90 points – James Suckling for Vintage 2014
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Description

In Brief	One of the most beloved Reservas from Rioja in Spain that is awarded year after year. An emblematic wine for El Coto.
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Tasting notes	Intense cherry colour with garnet rim. On the nose, powerful aroma, complex, ripe fruit and fine cocoa. Fleshy on the palate, powerful, velvety, with ripe tannins and good acidity.
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Food Pairing	Good choice to accompany game, red meat and beef. Serving temperature: 16-18°C.
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Notes

