

El Coto Blanco



EL COTO DE RIOJA

Origin

Country	Spain
Wine Region	Rioja
Winery	El Coto

Technical Data

Grape Varieties	Viura, Verdejo and Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	375 ml, 750 ml
Closure	Screw cap

Vinification

Upon arrival at the winery, the grapes are protected from any oxidation with a curtain of carbonic gas. This same gas is used for instant chilling of the grapes prior to pressing. This pressing, which is carried out in pneumatic presses, is followed by the process of racking and cleaning of the musts at a very low temperature. Once the musts are cleaned, fermentation is carried out with select yeasts, and at a very low temperature. This encourages the generation of the aromas of white fruit that the wine exhibits.

Ageing	In stainless steel tanks.
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Description

In Brief

The grapes come from Rioja Alta and the Finca Carbonera vineyard, the vineyard at the highest altitude in DOC Rioja (840 m). The grapes are chilled instantly in an inert atmosphere. From that moment, the entire production process is kept at a very low temperature to obtain maximum quality and delicacy of aromas.

Tasting notes

In its tasting, the wine is very fresh. Both in nose and on the palate. The aromas of white fruit give way to a palate with a fresh citrus character.

Food Pairing

Very easy to drink and suitable to accompany both seafood and fish on the grill or baked. Serving temperature: 7-8°C.

Notes

