

El Coto Crianza



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	375 ml, 750 ml, 1.5 l
Closure	Technical Cork

Vinification

The Tempranillo grapes are fermented in stainless steel vats equipped with the most advanced technology for the strict control of the fermentation temperatures, maceration and extraction of colour. The objective is to achieve an optimum balance between structure and aromatic profile in the wines.

Ageing

At least 12 months in select 225-liter American oak barrels and at least 6 months in the bottle before leaving the winery.

Description

In Brief

One of the most beloved Crianzas from Rioja in Spain that is awarded year after year. An emblematic wine for El Coto.

Tasting notes

A clean, bright cherry colour with a garnet rim. On the nose the wine maintains the freshness of the fruit, with notes of vanilla and the most emblematic aromas of toasted oak. On the palate it is silky and persistent presenting a taste of well blended spices.

Food Pairing

Versatile and easy to pair with meats, cheeses or Iberian hams. Serving temperature: 16-18°C.

Notes

