

El Coto Verdejo



EL COTO DE RIOJA

Origin

Country	Spain
Wine Region	Rioja
Winery	El Coto

Technical Data

Grape Varieties	Verdejo
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

A few minutes after being harvested, the grapes are destemmed, cold-macerated and pressed softly in the cellar located in the centre of the property itself, avoiding contact with oxygen during all pre-fermentation operations. Alcoholic fermentation takes place at a temperature of 16 °C to extract all the aromatic potential from this variety.

Ageing

Several months on the fine lees in stainless steel tanks in order to increase the complexity, smoothness and longevity of the wine.

Description

In Brief

Made with Verdejo grapes from the Finca Carbonera vineyard, the highest altitude vineyard in the D.O. Ca Rioja. The Verdejo plantings are located at an average altitude of 780 meters above sea level, which promotes freshness. The vineyard sits over a glaciis with a great accumulation of stone on the surface, which promotes the health and maturation of the grapes.

Tasting notes

Fine and intense aromas of tropical fruit, fennel and aniseed. On the palate it is smooth, lively and elegant with a persistent freshness.

Food Pairing

An ideal match with fish, seafood, rice and pasta dishes.

Notes

