

El Coto

Coto de Imaz Gran Reserva

100% Tempranillo

Tasting Notes:

Exceptionally structured with balanced tannins, this Gran Reserva is aged for 24 months in American oak, followed by 36 months in bottle prior to release. Coto de Imaz Gran Reserva shows great aromatic complexity with a silky palate that delivers a lengthy and rich finish. This wine is the ideal accompaniment with roasted meats.

Vineyards:

Region: Rioja, Spain
Vineyard Name: Cenicero Estate
Soil Composition: Lime-clay and ferrous-clay soils
Elevation: 500m
Exposure: North-South
Practices: Sustainable

Winemaking:

Harvest: September-October
Fermentation: In stainless steel tanks for 21-30 days, with just enough maceration to achieve the balance between fruit and extract.

Aging:

Stainless steel, oak and bottle aging. The wine is aged in American and French oak barrels for a minimum of 24 months, followed by a minimum of 36 months in bottle.

Technical Data:

Alcohol: 14.5%
Acidity: 3.5 grams/liter
Residual Sugar: 2 grams/liter
pH: 3.5

Production Quantity: 254,000 bottles



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