

# El Coto

## Coto de Imaz Reserva Blanco

100% Chardonnay

### Tasting Notes:

Respecting the fruit and floral aromas of this grape variety, the ageing on its lees in the barrel and the characteristic freshness of the high-altitude vineyard at the Finca Carbonera estate give this wine an extraordinary, persistent unctuousness and aromatic complexity, combining notes of orange blossoms and honey with the delicate aroma of vanilla

### Vineyards:

Region: Rioja DOCa (Rioja Oriental)  
Vineyard Name: Finca Carbonera  
Vineyard Size: 200 Hectares  
Soil Composition: Acidic, stony and limestone soil.  
Elevation: 700-950m  
Exposure: Mostly northern, and southern  
Practices: Sustainable

### Winemaking:

Harvest: September-October  
Fermentation: Once the wine is fermented, it is left to age on its lees for 12 months in new steam-bent French-oak barrels.

### Aging:

12 months in new French oak barrels, where the periodic battonage is carried out on lees, to maintain the fruitiness, complexity, smoothness and longevity of the wine.

### Technical Data:

Alcohol: 12.5%  
Acidity: 3.5 grams/liter  
Residual Sugar: <2 grams/liter  
pH: 3.5

**Production Quantity:** 3,023,016 bottles



OPICI WINES & SPIRITS  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256

[WWW.OPICIWINESANDSPIRITS.COM](http://WWW.OPICIWINESANDSPIRITS.COM)



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