

El Coto

Coto Real

100% Tempranillo

Tasting Notes:

Coto Real is a special winemakers selection crafted from the best handpicked grapes and aged in the cellars of El Coto for a period of 24 months in a combination of French and American oak followed by an additional 18 months in bottle prior to release. Limited in production, Coto Real represents the definitive expression of Rioja.

Vineyards:

Region: Rioja, Spain
Vineyard Name: Single Cuartos Viejos Vineyard
Vineyard Size: 7 hectares
Soil Composition: Quaternary sediments, gravelstone and sand. Very poor soils, filled with pebbles and with very low water retention.
Training Method:
Planting Density:
Elevation: 530m
Exposure:
Practices: Sustainable

Winemaking:

Harvest: September-October
Fermentation: The grapes were collected in 350kg boxes to safeguard them until their arrival at the winery, where they pass along a selection table. Maceration and fermentation are carried out in small 100hl stainless steel tanks with daily pump overs and a long maceration. After the wine is placed in barrels to start malolactic fermentation.

Aging:

Stainless steel, oak and bottle aging. El Coto selects various types of casks of different origins, toasts and coopers, which has undoubtedly contributed to the wines complexity. The total aging in barrel is 24 months. This unfiltered wine spends a minimum of 18 months in bottle prior to release.

Technical Data:

Alcohol: 14%
Acidity: 3.5 grams/liter
Residual Sugar: 2 grams/liter
pH: 3.5

Production Quantity: 3,156 bottles



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