

ARTISANS OF WINE

# EL COTO

CRIANZA

*Embotellado en la Propiedad*

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Aged at least 12 months, with six months of bottle aging, El Coto Crianza is exceptionally balanced with layers of fresh raspberry, cherry, spice and toasted oak, building to a silky finish. Perfectly complements a variety of meats and cheeses, especially jamon.



OPICIWINESANDSPIRITS.COM

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