

El Coto

Estate-Grown Rosado

90% Tempranillo, 10% Garnacha

Tasting Notes:

Produced from 90% Tempranillo and 10% Garnacha estate grown grapes, it's salmon pink color is the result of a short skin maceration. Round and elegant on the palate, this Rosado is fermented at low temperatures to maximize the strawberry and red currant aromas and flavors. Enjoy chilled with your favorite salad.

Vineyards:

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| Region: | Rioja, Spain |
| Vineyard Name: | Los Almendros |
| Vineyard Size: | 276 hectares |
| Vineyard Planted: | 2004-2006 |
| Soil Composition: | Alluvial soils (old terraces of the Ebro River) |
| Training Method: | Vertical shoot positioned |
| Planting Density: | 4,166 plants per hectare |
| Elevation: | 370-470m |
| Exposure: | North-South |
| Practices: | Sustainable |

Winemaking:

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| Harvest: | September-October |
| Fermentation | This Rosé is produced in part through the free-run juice from the grapes in the winery and in part through cold maceration and subsequent pressing. In both cases, the must obtained is racked for cleaning before fermentation. The musts and the fermentation are carried out with select yeasts, and at a very low temperature to promote the generation of fresh strawberry aromas that the wine exhibits. |

Aging:

Stainless steel

Technical Data:

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| Alcohol: | 13.5% |
| Acidity: | 3.5 grams/liter |
| Residual Sugar: | 4 grams/liter |
| pH: | 3.5 |

Production Quantity: 981,108 bottles



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