

El Coto

Semi Sweet White

100% Chardonnay

Tasting Notes:

This wine has a straw-yellow color and possesses vibrant notes of pineapple and citrus aromas. In the mouth sweetness is evident but not overpowering, and mingles nicely with a vibrant freshness on the finish. Can easily be enjoyed on its own but also a great accompaniment to grilled or baked seafood dishes.

Vineyards:

Region:	Rioja, Spain
Vineyard Name:	Finca Carbonera
Vineyard Size:	150 Hectares
Soil Composition:	Acidic Gravel
Elevation:	840m
Training Method:	Trellis System – Cane Pruned
Exposure:	Various
Year Planted:	2013
Planting Density:	4,400 vines per hectare

Winemaking:

Harvest:	Machine and hand-harvested in late September/early October
Fermentation:	After harvest, the grapes are chilled instantly with carbonic gas and kept at a very low temperature to obtain maximum quality and delicacy of aromas. Pressing is then carried out in a pneumatic press followed by the process of racking and cleaning of the musts at a very low temperature. Once the musts are cleaned, fermentation is carried out with select yeasts, and at a very low temperature. This encourages the generation of the aromas of white fruit that the wine exhibits.

Malolactic Fermentation: No

Aging:

Stainless steel tanks with no prolonged aging before release.

Technical Data:

Alcohol:	11.5%
Acidity:	6.9 grams/liter
Residual Sugar:	27 grams/liter
pH:	3.25

Production Quantity:

130,000 bottles



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

WWW.OPICIWINESANDSPIRITS.COM



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