



# El Coto Tempranillo Reserva “IMAZ”



**Varietal:** Tempranillo

**Elevation:** 500 m

**Appellation:** Rioja

**Practice:** Sustainable

**Vine Age:** 5 – 15 yrs

**Production:** 100.000cs

**Alcohol %:** 13.5

**Acidity:** 3.5 gr/Ltr

**Residual Sugar:** 2 gr/Ltr

**ph:** 3.5

### Tasting Notes:

Crafted from a selection of the best Tempranillo grapes in Rioja, this Reserva benefits from 18 months of aging in oak casks that provides great complexity with pronounced notes of ripe fruit, cocoa and well-balanced acidity.

### Aging:

18 months of aging in oak casks.

### Winemaking:

The alcoholic fermentation is carried out in stainless steel tanks, with maceration of up to 18 days and frequent pump overs to achieve balance between fruit and extract.

**Food Pairing :** A great choice to pair with beef and other hearty meat dishes.



### Accolades

2018 **91** pts James Suckling

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