



El Coto

Tempranillo Crianza



Varietal: 100% Tempranillo

Elevation:

Practice:

Dry Extract:

Appellation: Rioja, Spain

Production:

Alcohol: 12.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

In the wine glass it presents a clean, bright cherry color with a garnet edge. On the nose it maintains the freshness of the fruit, with notes of vanilla and the most emblematic aromas of toasted oak. On the palate it is silky and persistent presenting a taste of well blended spice.

Aging:

Minimum 12 months in American oak barrels and at least 6 in the bottle.

Winemaking:

The entire process is carried out with a rigorous control of the fermentation and maceration temperature. As a result, an appropriate balance is achieved between structure and balance in the wines.

Food Pairing:

Versatile and easy to pair with meats, fish, cheeses or Iberian hams. Serving temperature: 16-18°C (60.8-64.4°F).

Accolades:

