



El Coto Blanco



Varietal: 93% Viura, 4% Sauvi, 3% Verdejo

Elevation:

Practice:

Dry Extract:

Appellation: Rioja, Spain

Production:

Alcohol: 12.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

In its tasting, the wine is very fresh. Both in nose and on the palate. The aromas of white fruit give way to a palate with a fresh citrus character.

Aging:

Winemaking:

Grapes from our vineyard, Finca Carbonera. The grapes are cooled instantly in inert atmosphere, and from that moment, the whole production process is kept at a very low temperature to obtain maximum quality and finesse of aromas.

Food Pairing:

Serving temperature: 7-8°C (45-47°F). Very easy to drink and suitable to accompany both seafood and fish on the grill or baked.

Accolades:

2017 Wine Enthusiast – 86 pts

