

El Coto

Coto de Imaz Reserva

100% Tempranillo

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. A great choice to pair with beef and other hearty meat dishes.

Vineyards:

Region: Rioja, Spain
Vineyard Name: Cenicero Estate
Soil Composition: Lime-clay and ferrous-clay soils
Elevation: 500m
Exposure: North-South
Practices: Sustainable

Winemaking:

Harvest: September-October
Fermentation: 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.

Aging:

Stainless steel, oak and bottle aging. At least 18 months in American oak barrels with additional aging in bottle for a minimum of 18 months.

Technical Data:

Alcohol: 13.5%
Acidity: 3.5 grams/liter
Residual Sugar: 2 grams/liter
pH: 3.5

Production Quantity: 1,288,560 bottles



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