

El Coto

Crianza

100% Tempranillo

Tasting Notes:

Produced from 100% Tempranillo, this native varietal is fermented and aged in oak for at least 12 months with an additional six months resting in bottle, prior to release. El Coto Crianza is exceptionally balanced with layers of fresh raspberry, cherry, spice and toasted oak, building to a silky finish. Perfectly complements a variety of meats and cheeses, especially jamon.

Vineyards:

Region:	Rioja, Spain
Soil Composition:	Alluvial, lime-clay and ferrous-clay soils
Training Method:	vertical shoot positioned/bush wines
Planting Density:	3000-4166 plants per hectare
Elevation:	470m
Exposure:	North-South
Practices:	Sustainable

Winemaking:

Harvest:	September-October
Fermentation	The Tempranillo grapes are fermented in our winery in Oyón in vats of between 30 and 45 MT equipped with the most advanced technology for the strict control of the fermentation temperatures, maceration, and extraction of color. The objective is to achieve structure and balance in the wines.

Aging:

Stainless steel, oak and bottle aging. The wine spends at minimum 12 months in American oak barrels and at least 6 months in bottle prior to release.

Technical Data:

Alcohol:	14.5%
Acidity:	3.5 grams/liter
Residual Sugar:	2 grams/liter
pH:	3.5

Production Quantity: 4,651,836 bottles



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