

El Coto,
`Coto Real` Rioja Reserva 2011
Rioja, Spain



EL COTO DE RIOJA



PRODUCER

El Coto was founded in 1970 in Rioja Alavesa and has grown from modest beginnings into one of the best known Rioja producers. Today El Coto has over 700 hectares of vineyard in production across the three Rioja DOCa sub-zones of Rioja Alta, Rioja Alavesa and Rioja Oriental. They also source grapes from all three areas, but mostly from Rioja Alavesa. Head winemaker César Fernandez oversees production, starting with hand picking into 350 kilogram crates to ensure the grapes arrive at the winery in pristine condition. Modern and intelligently designed, the emphasis in the winery is on temperature control and gentle handling of the grapes.

VINEYARDS

Coto Real is made from a blend of grapes sourced from the 50-year-old 'Los Cuatros Viejos' vineyard in Rioja Alta. The soils are limestone and clay.

VINTAGE

The 2011 vintage in Rioja was amongst the best of the past thirty years. Despite drought in certain areas, vine and canopy development was excellent across the region. Low incidences of pests and disease made for a good crop of exceptionally healthy grapes. This allowed for seamless fermentation, promising well-structured and concentrated wines with good colour levels. The Rioja Control Board rated the 2011 vintage as 'Excellent'.

VINIFICATION

The must is fermented at 22-27° in stainless steel tanks over a period of 21-30 days. Malolactic fermentation takes place in barrel. The wine is then aged for 20 months in new American and French oak, followed by 16 months in bottle prior to release.

TASTING NOTES

Intense deep ruby in colour. On the nose there is an abundance of black and red berry fruits. These are accompanied by rich aromas of figs, liquorice, chocolate, spices and hints of leather. On the palate the body is round, with firm, ripe tannins. This is a powerful, complex wine with a long finish, carrying through hints of walnuts, pepper and even red meat.

AWARDS

International Wine & Spirit Competition 2016, Trophy

Grape Varieties	80% Tempranillo 10% Carignano/Carignan 10% Garnacha Tinta
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Winemaker	César Fernandez
Closure	Natural Cork
ABV	14%
Residual Sugar	2.1g/L
Acidity	4.49g/L
Wine pH	3.5