



Grape Varieties	100% Tempranillo
Winemaker	César Fernandez
Closure	Screwcap
ABV	13%
Bottle Sizes	37.5cl, 75cl, 150cl

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

The grapes for this wine are sourced mainly from Rioja Alavesa (65%) with some from Rioja Alta (25%) and Rioja Oriental (10%). Soils are mainly limestone and clay.

VINTAGE

The weather in 2014 was favourable throughout, providing the perfect conditions for healthy fruit and good berry development at véraison. Harvested at phenolic maturity in October 2014, the resulting wines have slightly more intensity than those from 2013.

VINIFICATION

The must is fermented in stainless steel temperature controlled tanks at 20-26°C over a period of 20-25 days. Once fermentation is complete, malolactic fermentation is encouraged. The wine is aged for a minimum of 12 months in American oak and a further 12 months in bottle before release.

TASTING NOTES

The nose is fresh and pronounced with excellent fruit concentration. The palate is clean and well balanced, with a core of strawberry fruit combined with subtle vanilla flavours from American oak. The finish is juicy and long.