

Grape Varieties	90% Tempranillo
	10% Grenache/Garnacha
Winemaker	César Fernandez
Closure	Screwcap
ABV	13.5%
Residual Sugar	4g/L
Acidity	4.59g/L
Bottle Sizes	37.5cl, 75cl

## **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**

Grapes for the Rioja Rosado are sourced from Rioja Alavesa, Rioja Alta and Rioja Oriental. The soils are mainly limestone and clay.

#### VINTAGE

Spring and summer were very warm, and as a result, harvest started 15 days earlier than the previous year and ended before the end of September. Weather in September was exceptionally cold and dry, with temperatures more than 2°C lower than the past 10 years. This allowed the grapes to mature slowly and in perfect health.

## **VINIFICATION**

The grapes are fermented in stainless steel temperature controlled tanks at 15-20°C over a period of 15-20 days. No malolactic fermentation is allowed to occur and the wine is bottled without ageing.

# **TASTING NOTES**

Lively pale pink in colour, this wine displays aromas of strawberries and candied raspberries. The palate is dry, with a wide range of red and dark fruits including strawberries and cherries. The finish is crisp with hints of fruit and flowers.