

`Coto de Imaz` Rioja Reserva 2014

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 35 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 'Coto de Imaz' wines are made from a selection of the best Tempranillo grapes grown in El Coto's vineyards in Cenicero, Rioja Alta. The soils here are limestone-rich clay and produce grapes of great flavour intensity and excellent levels of acidity, crucial for the making of Reserva and Gran Reserva wines which undergo extensive oak ageing.

VINTAGE

The Control Board of the Rioja DOCa awarded an official rating of 'Good' to the 2014 vintage. A wet winter replenished water reserves in the soil and a warm start to the spring triggered an earlier than usual budbreak. Mild temperatures during the summer allowed the grapes to go through a perfectly paced slow ripening. Occasional showers required careful management of the vine canopy in order to keep mildew at bay and some rain at the time of harvest meant that more rigorous grape selection than usual was required to ensure that only grapes in pristine condition made it into the wine.

VINIFICATION

Upon arrival at the winery, the grapes were sorted, destemmed and crushed. Fermentation took place in temperature-controlled stainless-steel tanks at 22-27°C and lasted for around 30 days. After malolactic fermentation in tank, the wines were transferred to new, 225-litre American oak barrels where they were aged for 18 months before the final blend was assembled and bottled. After this, the wine was aged for a further 24 months in bottle before release.

TASTING NOTES

Ruby in colour with garnet hues. This is an intense and concentrated Rioja with aromas of ripe strawberry, blackberry and cherry coupled with spicy notes of vanilla and cocoa. Fleshy on the palate with velvety tannins and a vibrant acidity which carries the flavours onto the lingering finish.

AWARDS

International Wine & Spirit Competition, Silver
International Wine & Spirit Competition 2018, Silver

Grape Varieties	100% Tempranillo
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Winemaker	César Fernandez
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Closure	Natural Cork
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ABV	13.5%
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Residual Sugar	2g/L
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Acidity	5.71g/L
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Wine pH	3.46
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Bottle Sizes	75cl, 150cl, 300cl
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