

El Coto,
`Coto de Imaz` Rioja Gran Reserva 2018
Rioja, Spain



Grape Varieties	90% Tempranillo 10% Graciano
Winemaker	César Fernandez
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.3g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 730 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. A small amount of Graciano is also included in the blend for the Gran Reserva, to add complexity.

VINTAGE

2018 was marked by unpredictable weather conditions that caused uncertainty in the vineyards and the occasional threat of mildew. Diligence in the vineyard and winery, however, meant that the quality of the vintage was not affected. The Regulatory Board of the DOCa Rioja awarded the official valuation of 'Good' to the vintage, with the report highlighting the refined quality, harmonious palate and intense, vivid colours of the red wines in particular.

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 21 to 30 days. After malolactic fermentation in tank, the wines were transferred into a mixture of French and American oak (75% new) for a minimum of 24 months, followed by a minimum of 36 months ageing in bottle prior to release.

TASTING NOTES

This wine is a brilliant ruby colour, with russet tones. On the nose, there are aromas of ripe plums and cherries and toasted coconut, followed by tertiary aromas including leather and a noticeable earthiness. The palate is fruit forward with distinct red berry and dried fruit characteristics, alongside a hint of oak-derived spice. It is rounded with silky tannins and finishes with a persistent and complex aftertaste.