

El Coto,

‘875m Finca Carbonera’ Rioja Tempranillo 2021

Rioja, Spain



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 grapes for this Tempranillo are sourced from El Coto's Finca Carbonera estate. At 875 metres above sea level, it is the highest vineyard in Rioja. The soils here are stony and these soils, paired with a wide diurnal range aid the slow steady ripening of the grapes, meaning they retain fresh acidity and complex aromatics.

VINTAGE

The 2021 vintage in Rioja was characterised by favourable climatic conditions that contributed to exceptional wine quality. The year began with a wet winter, providing essential water reserves for the vines and establishing a strong foundation for the growing season. This abundant winter moisture was followed by a notably dry summer, creating ideal conditions for optimal phenolic ripening and flavour concentration. The dry summer conditions promoted excellent phenolic development, ensuring wines with strong colour, structure and aromatic complexity. Harvesting was conducted entirely by hand, a meticulous approach that preserved the fruit's integrity and ensured high aromatic freshness in the resulting wines. The vintage was officially rated 'Very Good' by the DOCa Rioja Regulatory Board.

Grape Varieties	100% Tempranillo
Winemaker	César Fernandez
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.3g/L
Wine pH	3.58
Bottle Sizes	75cl

VINIFICATION

The Tempranillo grapes were hand picked and transported to the winery to undergo fermentation with select yeasts at a very low temperature (20-24°C) with gentle daily cap management. After fermentation, the wine was transferred to oak barrels to go through malolactic fermentation. The wine was aged in a mix of new American and French oak barrels for a further nine months.

TASTING NOTES

The nose displays delicate aromas of cherries and red fruit alongside notes of coffee and cacao. The palate is fresh and intense with a good backbone of acidity, red fruit flavours and a long finish.