

El Coto,  
**Rioja Crianza Organic 2021**  
Rioja, Spain



Grape Varieties	<b>100% Tempranillo</b>
Winemaker	<b>César Fernández</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.46</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Vegan</b>

## 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

These vines are found in Finca Los Almendros, the largest estate in D.O.Ca Rioja. Totalling 470 hectares, currently 38 are organic. This estate, started by El Coto in 2004, represents their ambition to expand their range to includes wines with strong identity and personality.

## VINTAGE

The 2021 vintage in Rioja was characterized 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.

## VINIFICATION

The Tempranillo grapes were sourced from organically-farmed vineyards managed according to ecological viticulture protocols and fermented in temperature-controlled vats. Fermentation occurred at moderate temperatures with gentle extraction of polyphenolic compounds to achieve an appropriate balance between structure and complexity. Following malolactic fermentation, the wine was aged in 225-litre American oak barrels for a minimum of 12 months.

## TASTING NOTES

Showing an attractive dense ruby red colour, this wine displays expressive aromatics including notes of red fruits and balsamic traces. On the palate, it delivers soft and round tannins and a vibrant acidity, leading to a long aftertaste.