



Grape Varieties	85% Viura
	8% Verdejo
	7% Sauvignon Blanc

Winemaker	César Fernandez
Closure	Screwcap
ABV	12%
Residual Sugar	4g/L
Acidity	4.9g/L
Wine pH	3.35
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 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 Verdejo and Sauvignon Blanc grapes were sourced from El Coto's high-altitude Finca Carbonera vineyard. At over 840 metres above sea level, the grapes grown here benefit from warm days tempered by cool nights, allowing for an ideally paced slow ripening and resulting in grapes with the perfect balance between concentrated flavours and vibrant acidity. The Viura grapes were mainly sourced from prime vineyard sites in Rioja Alta with limestone and clay soils.

VINTAGE

The 2024 vintage in Rioja was one of the smallest in a century due to complicated conditions. The season began from a place of drought brought over from the previous vintage. This drought was quickly brought to a close with heavy rainfall at flowering, which resulted in fewer bunches setting than in previous years. This was followed by the hottest August since 2005 which meant there was zero disease pressure and the vineyard health was excellent. September began with a significant thermal jump between day and night, favouring phenolic ripening. However this was in tandem with torrential storms across the region. This meant harvest timing was extremely important and meticulous grape selection was key. Overall the quality of the fruit was very good, despite the many challenges of the vintage.

VINIFICATION

Upon arrival at the winery, the grapes were chilled and then gently pressed in a pneumatic press. Fermentation took place in temperature-controlled stainless-steel tanks at low temperatures of 14 to 18°C, to preserve the bright varietal aromas and retain freshness. The wine did not go through malolactic fermentation or oak ageing, in order to preserve its bright fruit flavours and vibrancy.

TASTING NOTES

Pale lemon in colour. On the nose, the wine is bursting with bright aromas of peaches, apples, citrus and tropical fruits. On the palate, it has lively acidity leading to a dry, crisp finish.