

El Coto,
Rioja Rosado 2024
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 Tempranillo grapes for the Rioja Rosado are sourced from prime vineyard sites located in Rioja Alavesa with limestone and clay soils. The Garnacha comes from the Finca Los Almendros estate in Rioja Oriental. Situated at an altitude of 300 metres above sea level and with clay soils, the Garnacha vines thrive here and undergo a perfectly paced slow ripening - accumulating great intensity of flavour whilst retaining vibrant acidity.

VINTAGE

The 2024 vintage in Rioja marked a return to cooler and damper conditions after several years of extreme heat. Heavy downpours in March and May caused challenges with flowering and fruit set, particularly affecting Garnacha yields, while only one heat wave at the start of August saw temperatures rise above 35°C. The region experienced significantly more rainfall than in recent years, with heavy September downpours forcing producers to bring forward picking dates to avoid rot in swollen grapes. Despite these challenges and yields down around 30% from 2023, winemakers reported exceptional grape quality, making this one of the smallest but highest-quality vintages in a generation.

Grape Varieties	80% Tempranillo 20% Garnacha
Winemaker	César Fernandez
Closure	Screwcap
ABV	13%
Residual Sugar	4g/L
Acidity	5.2g/L
Wine pH	3.35
Bottle Sizes	75cl

VINIFICATION

At the winery the grapes were covered with a curtain of carbonic gas which protected them from any oxidation. This same gas was used for instant chilling of the grapes prior to pressing. This wine was produced in part through the bleeding of the free-run juice from the grapes in the winery and in part through the cold maceration and subsequent pressing. In both cases, the must obtained was racked for cleaning before fermentation. The fermentation was carried out with select yeasts, at a very low temperature to promote the generation of delicate aromas such as fresh strawberries. The wine did not go through malolactic fermentation, to preserve its vibrant fruit profile.

TASTING NOTES

This wine is pale pink in colour. On the nose is a bouquet of fresh strawberries, ripe raspberries and candied cherry, with notes of caramel. The palate is fresh with a lively acidity and a clean, crisp finish.