



EL COTO DE RIOJA

## COTO MAYOR ROSÉ

### VARIETIES

Garnacha (90 %) Tempranillo (10 %)

### VINIFICACIÓN

Elaborated mostly with Grenache grapes entirely from our estate at Ausejo: Los Almendros. On the arrival of the grapes at the winery they are covered with a curtain of carbon dioxide that protects them from any oxidation. This same gas is used to instantly cool the grapes.

This rosé is entirely produced by the free-run juice saigné process, using the grapes from the winery. The must obtained is clarified for cleaning before fermentation which is carried out with the presence of selected yeasts and at a very low temperature, in order to favor the generation of all the aromas of fresh cherries found in the wine.

### TASTING NOTES

Its subtle color has a pale pink hue. The nose is an exuberant combination of cherries with fruits of the forest. Delicate on the palate, fresh, intense, with a hint of sweetness. Goes down very easily.

### FOOD PAIRING

As an aperitif and as an excellent accompaniment to rice dishes, pasta, fish and seafood. Serving temperature: 7-8 ° C (45-47°F).

EL COTO DE RIOJA  
D.O.Ca. Rioja

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