



EL COTO DE RIOJA

EL COTO ROSADO

VARIETIES

Tempranillo and Garnacha.

VINIFICATION

The Garnacha grapes used to produce this wine come from our estate in Ausejo: Los Almendros. The Tempranillo, on the contrary, comes from Rioja Alavesa. At the winery the grapes are covered with a curtain of carbonic gas which protects them from any oxidation. This same gas is used for instant chilling of the grapes prior to pressing.

This Rosé is 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 is racked for cleaning before fermentation. The musts and the fermentation are carried out with select yeasts, and at a very low temperature to promote the generation of all the aromas of fresh strawberries that the wine exhibits.

TASTING NOTES

The color is pale pink, almost strawberry. The nose has a hint of sweetness. Of fresh strawberries and caramel. On the palate it is fresh as well as sweet. Easy to drink and to enjoy.

FOOD PAIRING

Good choice to accompany appetizers, salads and oriental cuisine. Serving temperature: 7-8°C (45-47°F).

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