



EL COTO  
DE RIOJA

# IMAZ GRAN RESERVA

## AÑADA 2017

*Elegant, Delicate and Modern.*

### VARIETIES

Tempranillo

### VINEYARDS

We selected our finest vineyard at Finca El Villar in Rioja Alavesa to create this wine. Located in the foothills of the Sierra Cantabria at an altitude of 617 metres, the estate is an exemplar of the Rioja Alavesa soil, with its limestone-clay texture ideal for cultivating vines that produce the highest quality grapes.

### VINIFICATION & AGEING

Fermented for 25 days in small stainless steel vats and gently macerated to promote a balanced expression of the fruit and terroir. Following alcoholic fermentation, the wine is stored in new French oak barrels for the malolactic fermentation process.

The wine is aged for 24 months in new French oak barrels selected by our expert oenology team. It then rests in the bottle for a minimum of 36 months, where it acquires its complex, elegant and refined character.

### TASTING NOTES



Very intense, deep ruby colour.



The wine stands out for its aromatic intensity, with discernible aromas of red fruits (characteristic of the tempranillo variety) over a cacao and coffee base, combined with bready aromas for additional complexity.



Lively and full-bodied with a pleasant and persistent aftertaste.



#### ALCOHOL

13,5 % vol

#### SERVING TEMPERATURE

14-18°C (60,8-64,4°F).

#### PAIRING

Ideal with grilled or roasted meat and game.



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