



EL COTO DE RIOJA

## COTO MAYOR SAUVIGNON BLANC

### VARIETIES

Sauvignon Blanc

### VINIFICATION

Grapes from our vineyard in Carbonera, the one at the highest altitude of the entire D.O.Ca. La Rioja (840 m). After a brief cold maceration, the grapes are pressed gently at a low temperature. The must is protected at all times from oxidation by dry ice. Racking process at low temperature.

The must fermentation is done in small capacity tanks at a low temperature (16°C) to achieve the maximum aromatic potential of each variety, exalting the thiolic aromas in the case of the Sauvignon Blanc. After the alcoholic fermentation, there is a suspension on fine lees for a month, which contributes special smoothness.

### TASTING NOTES

Coto Mayor Sauvignon Blanc exhibits a greenish yellow color, aromas of boxwood typical of Sauvignon Blanc grown in a cold area combined with citrus and notes of tropical fruit. On the palate it is refreshing and very creamy with a long aftertaste.

### FOOD PAIRING

Serving temperature: 7-8°C (45-47°F). Suitable to accompany seafood, rice, fish and pasta.

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