



El Coto Tempranillo Gran Reserva “IMAZ”



Varietal: Tempranillo

Elevation: 500 m

Appellation: Rioja

Practice: Sustainable

Vine Age: 5 – 15 yrs

Production: 120.000cs

Alcohol %: 13.5

Acidity: 3.5 gr/Ltr

Residual Sugar: 2 gr/Ltr

ph: 3.5

Tasting Notes:

This dark, relatively tight-knit Rioja proves that the Gran Reserva category doesn't just indicate the supremely well-aged, relaxed and reposeful style of Rioja, but can also serve to draw drinkers' attention to outstanding wines of density and tenacity which still have a way to run along their potential ageing trajectories. Look out for dark, urgent fruits here sweetened and back-lit by cunningly angled oak, with intense, deep, fresh dark fruit flavors.

Aging:

Stainless steel, oak and bottle aging. The wine is aged in American and French oak barrels for a minimum of 24 months, followed by a minimum of 36 months in bottle.

Winemaking:

The alcoholic fermentation is carried out in stainless steel tanks, with maceration of up to 18 days and frequent pump overs to achieve balance between fruit and extract.

Food Pairing : This wine is the ideal accompaniment with roasted meats.

Accolades

2015 **92** pts James Suckling



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