



EL COTO DE RIOJA

COTO MAYOR BLANCO

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 Blanco 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.

EL COTO DE RIOJA
D.O.Ca. Rioja

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