



EL COTO
DE RIOJA

ORGANIC CRIANZA

A modern wine with an identity that combines respect for the terroir and the environment.

VARIETIES

Tempranillo , Graciano

VINEYARD




Made with organically grown, chemical-free Tempranillo and Graciano grapes from our vineyards at Finca Los Almendros in Ausejo (Rioja Oriental).

VINIFICATION

El Coto Organic Crianza is made from organic grapes grown in vineyards under ecologic viticulture protocols, using ancient methods respectful of the environment and avoiding the use of synthetic chemical products.

The fermentation process took place at moderate temperatures and the polyphenolic compounds were gently extracted

TASTING NOTES

-  attractive dense ruby red colour
-  Black fruit, balsamic and creamy oak aromas
-  Fresh, fruity, unctuous and balanced, with well-integrated oak notes.

FOOD PAIRING

Perfect wine for mushroom risottos, pasta and roast chicken.



SERVING TEMPERATURE
15°C - 18°C / 55°F - 65°F



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