



EL COTO DE RIOJA

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COTO DE IMAZ  
RESERVA

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**VARIETIES**

Tempranillo.

**VINIFICATION**

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

**AGING**

At least 18 months of aging in 225 liter American oak barrels. Refined in the bottle for a minimum of 18 months.

**TASTING NOTES**

Intense cherry color with garnet edge. On the nose, powerful aroma, complex, ripe fruit and fine cocoa. Fleshy on the palate, powerful, velvety, with ripe tannins and good acidity.

**FOOD PAIRING**

Good choice to accompany game, red meat and beef. Serving temperature: 16-18°C (60.8-64.4°F).

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D.O.Ca. Rioja

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