



EL COTO DE RIOJA

COTO Mayor ROSÉ 2005



CLIMATIC CONDITIONS : 2005 has been a vintage of extraordinary quality. Weather has been magnificent, especially during the harvest time, something which helped the ripening greatly. The wines have the ideal characteristics for ageing (high polyphenol, good alcohol, structure and balance).

The dormant period had scant rainfall and moderate snow, budburst was 10 days sooner than the year before and fertility was satisfactory. June and July brought us fantastic weather, though the latter was particularly dry, causing some acceptable water stress. Veraison took place in mid-July.

Harvest started in early September, finishing on the 29th of October. The grapes arrived at the bodega in excellent health, and only the last grapes to be picked, from the 12th of October onwards, suffered some rain.

A wonderful vintage from a quantitative and qualitative point of view.

VARIETIES : Tempranillo 100%

AVERAGE YIELD : 40-45 Hl./Ha.

VINIFICATION : 6-12 hours of skin contact and then bleeding (méthode de la saignée) removing 5-10% of selected tanks. Stainless steel fermentation at a low temperature (14°C) with temperature control for 15 days,

TASTING NOTES: Rich in aromas of strawberries and raspberries also shows some violet and petals. Dry character, it does show a wide range of red fruits, sharp and

crispy.

TASTING SUGGESTIONS : Pouring temperature: 7-8°C (45-47°F). Ideal as an aperitif, with fish depending on sauce, seafood and definitely Mediterranean rices