



EL COTO DE RIOJA

COTO mayor WHITE 2005

VINTAGE : 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.

GRAPE VARIETY : Viura 100% from Rioja Alavesa.

AVERAGE YIELD : Selective harvesting 60 Hl./Ha.

VINIFICATION : Maceration in cold temperature for 12-24 hours. De-stemming and controlled alcoholic fermentation in stainless steel tanks for 15 days.

WINEMAKER NOTES : From the early harvesting of the grapes to the final step of bottling, the latest technology and an utmost care to preserve the characteristic aroma of the Viura grapes (hay, citrus notes, green apples) are combined to produce this wine. Pale and limpid with traces of green, intensely aromatic, far more than the 2003 vintage (that had a limited contrast between day and night temperatures) remarkably well balanced, good structure and at the same time nervous and fresh. El Coto White possesses a pleasant acidity which combines perfectly with an exquisite aftertaste of fruit and flowers.

SERVING SUGGESTIONS : Pouring temperature: 7-8°C. It is ideal as an aperitif or matched with fish, seafood or vegetables of the



Riojan countryside.