

COTO DE CALERUEGA



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ROBLE

*Fresh, medium-bodied wine
with vibrant acidity*

VARIETIES

96% Tempranillo (Tinto Fino) + 4% Merlot

VINIFICATION

Sourced from high-altitude vineyards with silty-clay soils on conglomerates.
Crafted for freshness and approachability, with macerations at low temperatures to preserve fruit vibrancy.

Fermentation in small stainless-steel tanks, retaining aromas of red and black fruit, with hints of liquorice from Tempranillo and a touch of Merlot to refine the tannins.

Malolactic fermentation takes place in the same tanks, followed by racking to separate the lees.

AGEING

Aged for at least three months in 225-litre oak barrels, adding complexity and roundness.

TASTING NOTES

Deep cherry-red colour with violet hues.

Expressive aromas of ripe red and black forest fruits, violet, and well-integrated notes of sweet spice and toast from the oak.

On the palate, smooth and flavourful with volume and complexity, showing a great balance between fruit intensity and subtle oak, and a long, persistent finish.



FOOD PAIRING

Ideal for pairing with all kinds of dishes: appetizers, fish, rice dishes and white or grilled meats.

SERVING TEMPERATURE

16°C - 18°C

