

Vina Coterro Crianza

THE FACTS



COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 90% Tempranillo, 10% Graciano

WINEMAKING: Tempranillo and Graciano vines that are an average of 35 years old. The Tempranillo is from Rioja Alta with the Graciano component from the municipality of Alfaro on the fertile banks of the Ebro on the low slopes of the Yerga Mountain.

Primary fermentation in stainless steel followed by malolactic in concrete tanks and 12 months aging in American oak.

ALCOHOL BY VOLUME: 13.5%

THE STORY

The vineyards for Vina Coterro are spread across the municipality of Alfaro in La Rioja on the fertile banks of the Ebro on the low slopes of the Yerga Mountain. This area offers a huge diversity of soil and microclimates, supporting a wide range of different grape varieties. This is a collaboration with Bodegas Burgo Viejo, Master of Wine Fernando Mora, and Valkyrie Selections - a classic, quality Rioja that is emblematic of the region.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

