

COTO DE IMAZ RIOJA – DENOMINACIÓN DE ORIGEN CALIFICADA – EMBOTELLADO POR EL COTO DE RIOJA S.A. – OYOU – ESPAÑA 13,5% 2004

Ya en el siglo XVI, los monjes de Irache cultivaban la viña y elaboraban excelentes vinos en el recinto fortificado de Imaz. Cinco siglos más tarde, con el buen hacer de viticultores y artesanos, Imaz sigue ofreciendo a los amantes del buen vino el privilegio de sus mejores caldos.

Este vino proced de una selección de los mejores tempranillos de La Rioja Alta y Alavesa. Los largos tiempos de maceración lo han dotado de un contenido tánico poderoso y estable. La crianza prolongada en barricas de roble le confiere la estructura que precisa para una larga estancia en botella y una evolución sostenida. Entre 18°C y 20°C se aprecia su robustez y complejidad.

VISUAL ANALYSIS: it is limpid, garnet with orange reflexes and with a great body.

OLFACTORY ANALYSIS: the range of scents consists of sealing wax, undergrowth, mentholated, ripe cherries, wood, tobacco, green pepper, cloves and mugwort.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the alcoholic dryness while on the other one it is recognizable the astringency of the tannin; the softness of the wine is interesting and the final gives a wood flavour lightly bitter. The gustative aromatic persistence is about 5/6 seconds.

WINE-FOOD COMBINATION: pork medallion with rösti

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the meat is counterweighing the bitterish sensation of the wine
- The succulence of the sauce is counterbalancing the alcoholic dryness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: nothing binds so much as the taste sensations of this wine; this is why people feel so tied to this precious drink that has always accompanied the human society.