La Buena Vida
The Reference for wines from Spain

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Cote Luna 2019
Cote - 75 cl.



The most outstanding of Cote's creations. This Cote Luna is a blend od three varietals which are rarely found side to side in the region or even any region of Spain: Aragonés, Petit Verdot and Grenache. What's more, they are 115 and 70 year-old, prephylloxeric vines. And what a result! This wine is better then a great many Riberas...

Vinification
The grapes are harvested separately, according to the lunar cycles (hence the name Luna) . They are then vinified (still separately) in concrete and stainless steel tanks, with temperature control. Malolactic fermentation takes place in Lunessence barrels from Burgundy where the wine is aged for 12 to 16 months, with bâtonnage. Then it is bottled, without being clarified nor filtered.

Storage potential
Drink as of 2022
At its best between 2028 and 2030.
Enjoy till 2036.

To serve
Best decant before serving in a large Bordeaux glass.

Trial analysis
Very dark colour. On the nose, at first black fruit, but also a mix of cocoa, liquorice, cedar and Oriental spices, even a touch of saffron. Very complex. On the palate, a whirl of sensations with nice tannins which give the wine a strong backbone. In short, a great wine, long and multi-layered.

Wine style:
Continental, powerful gourmet wine

Assembly
Aragonés, Garnacha, Petit Verdot

Region:
Castilla y León

Wine estate:
Cote

Biodynamic

Description domain

'Cote' is someone special. A living encyclopedia of the Ribera del Duero, his CV as an enologist is impressive. With such a baggage, he decided to create his own small bodega in 2018, to which he gave his own surname, Cote. He works with old vines mainly ungrafted, according to the lunar calendar.