

## Cote Granuja 2019

Cote - 75 cl.

Granuja means mischievous in Spanish. This strange name is a tribute to Cote's maternal grandfather, Teófilo Reyes, who was the godfather of the Ribera wines, but who was also a joker. This Granuja is a blend of Tempranillo grapes from 5 different terroirs: two in Ribera del Duero (Gumiel and Baños de Valdearrados), Toro, Cigales and Valtiendas. The result is a surprising synergy between these 5 terroirs and the ultimate expression of what tempranillo can give you in Castille-Leon. A perfect tribute indeed for Teófilo !



### Vinification

Harvested in small baskets then the grapes are sorted twice at the cellar. All parcels are vinified separately. Malolactic fermentation in outstanding new oak barrels from Burgundy, where the wine is aged for 14 months.



### Storage potential

Drink as from 2022  
At its best between 2026 and 2029  
Enjoy till 2035



### To serve

Best decant before serving in a large Bordeaux glass.



### Trial analysis

Dark red colour, nearly black, with a nicely shimmering disc. On the nose, red and black fruit. On the palate, a nice balance between the superb wood notes and the exuberant fruit. And then again, oriental spices (cinnamon, saffron and curry), A long and powerful finish. What a wine!



### Wine style:

Continental, powerful gourmet wine



### Assembly

Tinta del Pais



### 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.