

# COHIBA ATMOSPHERE



## Estates

Cantoblanco. Rioja Alta.  
Climate : Atlantic.  
Soil: Clayey-calcareous.



## Variety of grape

80% Tempranillo, 10% Graciano, 7% Mazuelo, 3% Viura.  
Hand-picked harvesting.



## Winemaking

100% de-stemmed grapes. Fermentation under  
controlled temperature in stainless steel tanks.



## Aging

18 months in French oak barrels.



## Bottle

18 months in bottle.



BLACK FRUIT



> VANILLA >



CHOCOLATE >

## Colour

Red ruby colour. Clean, intense  
and shiny.

## Nose

Complex and aromatic nose with  
blackfruit, vanilla, chocolate and  
mineral due to its terroir.

## Taste

Well structured, fresh, long, tasty and  
unctuous. Excellence in mouth.  
Well integrated scent of  
fruit and oak in its body.



*Desde 1886*

*Premium Fincas*

SPAIN

CAVA / RÍAS BAIXAS / RIBERA DEL DUERO / RIOJA / RUEDA

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