

COFRADE



Cofrade White

TASTING NOTE

COLOUR

Wheat yellow colour with greenish notes.

AROMA

Aroma of tropical fruits (pineapple, banana).

PALATE

Fresh in mouth, well structured showing a slightly tannic post-taste.



ELABORATION

Made with traditional Rioja varieties. The must is obtained by pressing, after maceration for 2-3 hours. This must is cleaned by solid element flotation by nitrogen boost. It is racked to start fermentation always at temperatures below 18°C. After a period of rest in deposit on lees, it is racked, clarified and filtered. Later it is stabilized at -5°C for 15 days.

PAIRING

Shellfish, fish, white meat, cheese...

LASTEST AWARDS

- Gold Medal, *Rioja Young Wine Competition*

ANALYSIS

Alcoholic degree: 12.5% Vol.

Volatile acidity: 0.25 g/L

Total acidity: 5.2 g/L

pH: 3.20

Reducing sugar: 2 g/L

Total sulfur dioxide: 120 mg/L