

COFRADE



Cofrade Maceración Carbónica

TASTING NOTE

COLOUR

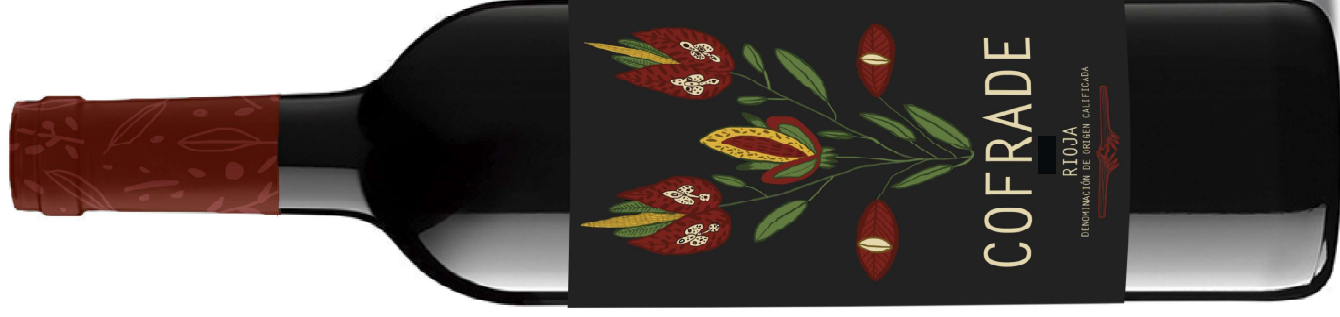
Bright purple color characteristic of the Tempranillo variety with which it is made.

AROMA

Intense fruit and floral aromas on a dairy background typical of carbonic maceration wines.

PALATE

Fresh palate with a slight tannicity highly appreciated by lovers of this type of wine. It is recommended to serve at a temperature of 14 to 16°C.



ELABORATION

Made with Tempranillo grapes. To make this wine, it is necessary to introduce whole bunch into the tanks, with a stem included. The grapes under these conditions undergo enzymatic fermentation with the release of carbon dioxide, which gives the wine specific aroma and flavor characteristics.

PAIRING

White and red meats, stewed or grilled, not overly seasoned and with the entire range of cheeses.

LASTEST AWARDS

- Selected as Institutional Wine of the Regulatory Council of the D.O.Ca. Rioja 2019
- Gold Medal, Young Wine Competition of La Rioja

ANALYSIS

Alcoholic degree: 13.5% Vol.
Volatile acidity: 0.40 g/L
Total acidity: 5 g/L
pH: 3.60
Reducing sugar: 2 g/L
Total sulfur dioxide: 100 mg/L