

# COFRADE



## Cofrade Rosé

### TASTING NOTE

#### COLOUR

Strawberry pink color with violet notes.

#### AROMA

Aroma of fruits of the forest (raspberry) in harmony with milky notes.

#### PALATE

Fresh and Gentle in mouth with a light acidity characteristic of this type of wine.



### ELABORATION

It is made from grenache grapes. We rack the grape in stainless steel deposit, after 12 to 24 hours of peculiar maceration we extract the first and finest juice. This juice ferments at a controlled temperature during 12 days. After a period of rest of one month it is clarify, decanted and introduced in isothermal deposit to a temperature of -5°C to be fully stabilized.

### PAIRING

Shellfish, fish, white meat, cheese...

### LASTEST AWARDS

- Gold Medal, *Rioja Young Wine Competition*

### ANALYSIS

Alcoholic degree: 13.5% Vol.

Volatile acidity: 0.30 g/L

Total acidity: 5.5 g/L

pH: 3.30

Reducing sugar: 2 g/L

Total sulfur dioxide: 100 mg/L