

COFRADE



Cofrade Sauvignon Blanc

TASTING NOTE

COLOUR

Straw colour with green tints.

AROMA

A white wine with fresh and wonderful aromas of citrus and tropical fruits and herbs.

PALATE

On the palate there is a vibrant acidity with a good mouth feel of fresh lemons, orchard fruit flavours of peaches, pears and apples.



ELABORATION

Made mainly with Sauvignon blanc and notes of 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

A great aperitif wine but also perfect with grilled fish and chicken and Mediterranean food in general.

ANALYSIS

Alcoholic degree: 12.5% Vol.

Volatile acidity: 0.25 g/L

Total acidity: 5.2 g/L

pH: 3.30

Reducing sugar: 2 g/L

Total sulfur dioxide: 120 mg/L