

# COFRADE



## Cofrade Red

### TASTING NOTE

#### COLOUR

Cherry red color with ruby tints.

#### AROMA

Aromas of fresh fruits with balsamic notes.

#### PALATE

Flavours of ripe red berry fruits with spice and a hint of liquorice



### ELABORATION

Made mainly with Tempranillo grapes. In December this wine was introduced in oak barrels, American and French for 4 months. After filtration, rests in deposit until its bottling.

### BARREL

70% barrica de roble americano y 30% de roble francés.

### PAIRING

White meats, legume stews, tapas, mushrooms, rice dishes with meat, cured cheeses and cold meats.

### LASTEST AWARDS

- Silver Medal, *Rioja Young Wine Competition*
- Bronze Medal, *Baco Tempranillo Awards*
- Bronze Medal, *Rioja Young Wine Competition*
- Gold Medal, *Rioja Young Wine Competition*

### ANALYSIS

Alcoholic degree: 13% Vol.  
Volatile acidity: 0.50 g/L  
Total acidity: 5 g/L  
pH: 3.60  
Reducing sugar: 2 g/L  
Total sulfur dioxide: 100 mg/L