

• CÔSO •

COSO - D.O. Ca. RIOJA

Red wine aged in oak barrels for 12 months
2014 Tempranillo

VARIETIES

Tempranillo (100%)

REGION

Denominación de Origen Calificada Rioja.

AGEING

12 months in French oak barrels of the first use.

TASTING NOTES

In this wine we can perceive the intense character of the tempranillo grapes originating from the area where it comes from. Intense red garnet color, with aroma of rape fruit mixed with floral and smoked. In the mouth it is sweet, fleshy and very tasty.

BEST WITH

Ideal with all kinds of meats, stews, roasts, cheeses and spicy dishes.

VINIFICATION

The Tempranillo grapes from ungrafted root stock are harvested by hand using crates and pass through a conveyor belt for selection of clusters before barreling. The fermentation is carried out for 25 days with maceration of grape skins. The malolactic fermentation is performed in French oak barrels that is where it performs its ageing for 12 months.

SERVING TEMPERATURE

61°F - 64°F / 16°C - 18°C

FORMAT

Bottle Borgogne Classique 75cl – 6 Bottles x Box

