



El Coto Rosado



Varietal: 80% Tempranillo, 20% Garnacha

Elevation:

Practice:

Dry Extract:

Appellation: Rioja, Spain

Production:

Alcohol: 12.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

The color is pale pink, almost strawberry. The nose has a hint of sweetness. Of fresh strawberries and caramel. On the palate it is fresh as well as sweet. Easy to drink and to enjoy.

Aging:

Winemaking:

Rosé developed in part through the free-run juice of the grapes in the cellar and in part through the special maceration and later pressing. The must is clarified before fermentation. Entire production process at very low temperatures.

Food Pairing:

Good choice to accompany appetizers, salads and oriental cuisine. Serving temperature: 7-8°C (45-47°F).

Accolades:

