

Coelus

RIOJA

Grape Variety: Tempranillo.

Denomination of Origin: D.O. RIOJA

Vineyard age: 15 - 20 years old

Barrel ageing: young wine without ageing in oak barrels

Wine-making:

Hand harvested. Double sorting, first in the vineyard and then in the cellar. Wine made through carbonic maceration in special vats, during a large process of maceration and partial fermentation of the grape juice to develop rich colours and aromas.

Fining, racking and bottling.

Tasting Notes:

It has a red cherry colour with purple glints. It is clean and brilliant.

Powerful on the nose with a great variety of red and forest fruit aromas and with an exotic floral touch (violets) coming through. A fresh wine with an array of fruit flavours coming through at the end that entices the taster to have a second glass.


Food Pairings:


It goes perfectly with red and white meat dishes, pasta, vegetables, salads, and charcuterie, as well as with all types of cheese.


- Consumption temperature: 16°C (60°F)
- Storage temperature 12-18°
- Shelf life: during the next 5 years from the printed date
- Contains sulfites



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