



**COELUS JOVEN**

<b>GRAPE VARIETY</b>	100 % tempranillo
<b>DENOMINATION OF ORIGIN</b>	D. O. Rioja
<b>VINEYARD AGE</b>	15 – 25 years
<b>BARREL AGEING</b>	Young wine without ageing in oak.
<b>CONSUMING TIME</b>	Drink now or lay down for 2-3 years.
<b>CONSUMPTION TEMPERATURE</b>	16 – 18 ° C
<b>WINE-MAKING</b>	Hand harvested. Double sorting, first in the vineyard and then in the cellar. Carbonic maceration (for 15 days) and malolactic fermentation in stainless steel tanks. Fining, racking and bottling.
<b>TASTING NOTES</b>	Dark cherry-red colour with purple glints. Clean and brilliant. Fragrant on the nose with ripe of black (plums and blackberries) and red (strawberries and raspberries) fruit, together with cassis and liquorice aromas. Powerful on the palate, fresh with an array of fruit flavours coming through at the end that entices the taster to have a second glass.
<b>FOOD PAIRINGS</b>	It goes perfectly with red and white meat dishes, pasta, vegetables, salads, charcuterie and with all types of cheese.

<b>PRESENTATION</b>	Green bordelaise bottle of 75 cl capacity. The cork is type 1+1 (chipboard body with two natural cork) and first category. The cork measure is 44 mm. Blue capsule made of complex.
<b>OTHER ITEMS</b>	<b>RESIDUALS VALUES</b> Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager