

Bodegas Coviñas

Bobal Rosado 2024



ROSÉ STILL WINE



SPAIN



UTIEL REQUENA



SUITABLE
FOR VEGANS

TASTING NOTE

Beautiful, raspberry-pink rosé from the Bobal grape, exuding wild strawberry, black cherry and a drop or two of rosewater, the luscious fruit balanced by lemon acidity.

VINIFICATION

A combination of hand and mechanical harvested grapes are macerated on the skins for only a few hours before pressing followed by fermentation at a controlled temperature between 16 and 17°C. All the fermentation takes place in stainless steel. The wine has a total acidity of 6g/l and an approximate residual sugar between 5 – 6g/l.

FOOD MATCHING

This wine is a brilliant match with a classic Spanish paella, but also works extremely well with Tuna either grilled or as part of salad Niçoise.

SIZE	75cl
VINTAGE	2024
ABV	11.5%
GRAPE VARIETIES	Bobal (100%)
CLOSURE	Screw cap
SKU CODE	A1476124
EXPRESSION	Red, Warm and Spicy
COUNTRY	Spain
REGION	Utiel Requena
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.6
TOTAL ACIDITY	5g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	A1476124