

Bodegas Coviñas

Bobal Tinto 2023



RED STILL WINE



SPAIN



UTIEL REQUENA



SUITABLE FOR
VEGETARIANS

TASTING NOTE

La Copa de Bobal is a deep purple with a herbaceous nose and a juicy palate displaying well-integrated tannin and lovely black cherry and plum fruit profile.

VINIFICATION

A combination of hand and mechanical harvested grapes are macerated and fermented for approximately 11 days at a controlled temperature between 18 and 22°C. All the fermentation takes place in stainless steel. The wine has a total acidity of 5.1g/l and an approximate residual sugar between 5 – 6g/l.

FOOD MATCHING

This rustic fruity Bobal pairs extremely well with roast venison and tapenade. The black olives work particularly well with the tannins and this wine would work well with many modern British and Mediterranean cuisines.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Bobal (100%)
CLOSURE	Screw cap
SKU CODE	A1466123
EXPRESSION	Red, Warm and Spicy
COUNTRY	Spain
REGION	Utiel Requena
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Screw cap
PH	3.6
TOTAL ACIDITY	5g/l Tartaric
RESIDUAL SUGAR	4.5g/l
SKU	A1466123