

# A de autor

## Merlot

**JR**  
utiel-requena  
DENOMINACIÓN DE ORIGEN

Grupo  
**COVINAS**

### WINEMAKING

A careful selection of the best Grupo Coviñas plots of merlot vines. the grapes begin fermentation in underground chambers, known as "trullos" that hold approximately 20.000-30.000 kilos with very gentle reassembly, for a gentle extraction with soft tannins.

Fermentation then continues in temperature-controlled (24°C) stainless steel tanks and clarification and natural decanting are followed by ageing in oak casks from a range of sources to give this wine its unique character and personality.

### TASTING NOTE

COLOUR	A lovely dark cherry red with flashes of purple ant the edge of the glass.
AROMAS	Seductive oaky notes against a background of red berries with blackberries and blueberries
TASTE	A rich, delicious, potent and well-structured wine with a touch of sweetness against a spicy background.

### FOOD MATCH



Lighter  
stews



Grilled  
Meat



Semi-Mature 14º to 18ºC  
Cheeses



### GRAPE VARIETIES

MERLOT 100%

ABV

13,5%

Available  
formats

750 ML

