



VETERUM VITIUM DE COVIÑAS

DOP UTIEL REQUENA

VARIETALS

100% BOBAL FROM OLD VINES

WINEMAKING

THIS WINE IS MADE EXCLUSIVELY WITH THE OLDEST VINES IN THE AREA OF UTIEL REQUENA. THESE VINES ARE IN AVERAGE 80 YEARS OLD AND HAVE DEVELOPED VERY DEEP ROOTS IN ORDER TO FIND THE NUTRIENTS NEEDED TO SURVIVE. THE PRODUCTION IS LIMITED, 2.000 – 4.000 KGRS PER HECTARE. MANUAL HARVEST IS FOLLOWED BY A TRADITIONAL WINEMAKING AFTER WHICH THE WINE DEVELOPS AND GAINS COMPLEXITY MATURING IN SELECTED BARRELS OF FRENCH AND AMERICAN OAK FOR A PERIOD OF 3 TO 6 MONTHS.

TASTING NOTES

COLOR: Intense red with light earthy hues.
AROMA: Deep and complex with powerful fruity and oaky notes.
TASTE: Balanced, with smooth and silky tannins and persistent fruit on the palate.

FOOD PAIRING

VETERUM VITIUM DE COVIÑAS IS A WINE TO BE ENJOYED WITH GRILLED MEAT, RISOTTO, CUSCUS, STEAK TARTARE AND CARPACCIO. SERVICE TEMPERATURE 14-16°C.

VINTAGE

2016

ALCOHOL CONTENT

13.5% VOL

AVAILABLE IN

750 ML