



AULA DE AUTOR

CABERNET SAUVIGNON

DOP UTIEL REQUENA

GRAPE VARIETY
100% CABERNET SAUVIGNON

WINEMAKING

A CAREFULL SELECTION OF THE BEST CABERNET SAUVIGNON VINES OWNED BY GRUPO COVINAS. THE GRAPES BEGIN FERMENTATION IN UNDERGROUND CHAMBERS KNOWN AS "TRULLOS" THAT HOLD APROXIMATELY 20.000 -30.000 KILOS WITH CAREFUL REMONTAGE FOR GENTLE EXTRACTION AND LOW TANNINS. THE GRAPES ARE TEHN DE-SEEDED TO AVOID ANY SUBSEQUENT ASTRINGENCY, AND TEMPERATURE-CONTROLLED FERMENTATION CONTINUES AT 24°C. THIS IS FOLLOWED BY CLARIFICATION AND NATURAL DECANTING. THE WIEN IS THEN AGED IN CASKS OF DIFFERENTLY SOURCED OAK FOR BETWEEN 8- TO 14 MONTHS; ADDING STRUCTURE AND COMPLEXITY BEFORE BOTTLING, THERE IS CROSS-FLOW FILTRATION FOR BRIGHTNESS WITHOUT LOSS OF SUBTLELY.

TASTING NOTES

COLOR: Dark cherry red with hints of pomegranate where the wine meets the edge of the glass.

AROMA: Dark fruit, chocolate, licorice with just a suggestion of tobacco and spice.

TASTE: Light and well balanced with smooth tannins and hints of licorice and chocolate.

FOOD MATCH

AULA CABERNET SAUVIGNON GOES VERY WELL WITH RED MEAT, GAME AND STEWS. SERVE AT BETWEEN 14°C AND 16°C.

VINTAGE
2015

%VOL
13% VOL

AVAILABLE FORMAT
750 ML