



AULA DE AUTOR MERLOT

DOP UTIEL REQUENA

GRAPE VARIETY
100% MERLOT

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 REMONTAGE, FOR A GENTLE EXTRACTION WITH SOFT TANNIS. FERMENTATION THEN CONTINUES IN TEMPERATURE-CONTROLLED (24°C) STAINLESS STEEL TANKS. 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. BEFORE BOTTLING THE WINE UNDERGOES CROSS FLOW FILTRATION TO PRESERVE ALL ITS QUALITIES AND BRILLIANCE.

TASTING NOTES

COLOR: A lovely dark cherry red with flashes of purple ant the edge of the glass.

AROMA: 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:

AULA MERLOT IS A WINE TO ENJOY THIS GRILLED MEAT, CARPACCIO, ROAST BEEF AND LIGHTER STEWS, AS WELL AS SEMI CURED CHEESES OR BLUE CHEESES. SERVED AT BETWEEN 14°C AND 16°C.

VINTAGE
2015

%VOL
13% VOL.

AVAILABLE FORMATS
750 ML