



AULA DE AUTOR SYRAH

DOP UTIEL REQUENA

GRAPE VARIETY
100% SYRAH

WINEMAKING

A CAREFUL SELECTION OF GRAPES FROM THE BEST PLOTS OF SYRAH OWNED BY GRUPO COVIÑAS, IS FOLLOWED BY FERMENTATION IN UNDERGROUND CHAMBERS KNOWN AS "TRULLOS", THAT HOLD APPROXIMATELY 20.000-30.000 KILOS. THERE IS A GENTLE REMONTAGE FOR LOW TANNICITY AND FERMENTATION CONTINUES IN TEMPERATURE-CONTROLLED (24°C) TANKS. CLARIFICATION AND NATURAL DECANTING ARE FOLLOWED BY AGEING IN OAK CASKS FROM A RANGE OF SOURCES FOR BETWEEN 8 AND 14 MONTHS. BEFORE BOTTLING THE WINE UNDERGOES CROSS FLOW FILTRATION TO PRESERVE ALL ITS QUALITIES AND BRILLIANCE.

TASTING NOTES

COLOR: An intense, almost violet, red.
AROMA: A background of ripe fruit with a touch of smokiness from the oak casks, alongside fruit compote, plums and hints of violet.
TASTE: Notes of blackcurrant, cassis, plum jam, blackberry and spices predominate, followed by a long and elegant finish.

FOOD MATCH

AULA DE AUTOR SYRAH IS A DELICIOUS WINE TO ACCOMPANY GAME DISHES, ESPECIALLY WILD BOAR OR VENISON, ALSO LAMB AND POULTRY, ESPECIALLY GOOSE AND DUCK. SERVE AT BETWEEN 14°C AND 16°C.

VINTAGE
2015

%VOL
13% VOL

AVAILABLE FORMATS
750 ML