



# AUTÉNTICO DE COVIÑAS BOBAL ROSÉ

DOP UTIEL REQUENA

GRAPES  
**100% BOBAL**

WINEMAKING  
DURING THE HARVEST WE SELECT OUR BEST ORGANIC BOBAL GRAPES, WHICH ARE USED TO MAKE THIS MOREISH, AROMATIC ROSE. AFTER A LOW-TEMPERATURE MACERATION AND A GENTLE PRESSING, THE GRAPE MUST IS DECANTED AND TRANSFERRED TO FERMENT IN TEMPERATURE-CONTROLLED STAINLESS-STEEL TANKS, AND THEN BOTTLED AFTER CROSS-FLOW FILTRATION.

#### TASTING NOTES

**COLOUR:** Intense pink with touches of violet.  
**NOSE:** Sweet and traditional confectionery, all strawberry chewing gum, soft sweets and fresh cream.  
**TASTE:** Fresh, fruity and balanced, smooth and with a long finish.

#### FOOD MATCH

A WINE THAT CAN BE ENJOYED ON ITS OWN OR WITH FISH, SEAFOOD, ESPECIALLY GOOD WITH SMOKED MEATS, AND ALSO SOFT CHEESES LIKE CAMEMBERT OR BRIE. SERVE AT BETWEEN 6 °C AND 8 °C.

VINTAGE  
**2018**

ABV  
**12%**

AVAILABLE FORMAT  
**750 ML**