

AULA GARNACHA

JR
utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS

WINEMAKING

The Garnacha plots selected for the production of this wine are located in the highest and coolest areas of Utiel Requena, at about 850 meters above sea level.

The soils are clay loam and calcareous. In the first phase, the wine ferments in contact with the skins for 6-8 days. After which malolactic fermentation takes place in stainless steel tanks at a controlled temperature that does not exceed 24°C. The result is an elegant fine wine that shows well the character of the varietal.

TASTING NOTES

COLOUR	Cherry red with purple trim.
AROMAS	Expressive red and black fruits with a predominance of plums.
TASTE	Fruity, silky and balanced character.

FOOD MATCH



Stews



Mature
cheeses



Duck



14-16°C

GRAPE VARIETIES

100% GARNACHA

VOL.

13%

AVAILABLE FORMATS

750 ML

