

AULA VERDEJO

JR
utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS



WINEMAKING

Careful selection of the best Verdejo grapes that undergo a gentle crushing and cold maceration for a period of 8 hours to enhance the aromas of the wine. After clarification the must ferments for 16 days at 14°C. Finally, the wine acquires volumen with an aging of two months on the lees.

TASTING NOTES

COLOUR	Straw yellow in colour with clear flashes of green.
AROMAS	Both fresh and tropical citrus fruit, with a hint of hay and dewy Grass.
TASTE	Elegant, fresh and lively in the mouth.

FOOD MATCH



Pescados



Arroces



Pollo



6-8°C

GRAPE VARIETIES

100% VERDEJO

VOL.

AVAILABLE FORMATS

12,5%

750 ML