

AULA CRIANZA

JR
utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS



WINEMAKING

Our Bobal and Tempranillo grapes are carefully selected to follow a traditional vinification and subsequent assembly. The wine then matures and gains structure and complexity in American oak barrels for a period of between 9 and 12 months.

TASTING NOTES

COLOUR

Ruby red with hints of violet and other red hues.

AROMAS

Strawberries and blackberries

TASTE

A well rounded wine with good structure. It is approachable, with red fruit to the fore and a touch of spiciness.

FOOD MATCH



Roast Meat



Rice dishes



Carpaccio



14° -18°C

GRAPE VARIETIES

BOBAL 80% - TEMPRANILLO 20%

ABV

12,5%

FORMATS AVAILABLE

750 ML