

ENTERIZO

CRIANZA

utiel-requena
DENOMINACIÓN DE ORIGEN

Grupo
COVINAS



WINEMAKING

The grape varieties that go into this wine are carefully selected for traditional vinification and subsequent blending. The wine is then aged, gaining structure and complexity in american oak casks for a period of between 9 and 12 months.

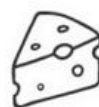
TASTING NOTES

COLOUR	Ruby red with hints of violet and other red hues.
AROMAS	Notes of ripe fruit, dark plums, redcurrants with a clearly defined hint of toast and just a touch of menthol.
TASTE	Powerful and upfront, combining the fruit freshness with elegant notes of toast and menthol from the time in oak.

FOOD MATCH



Roast
Chicken



SemiHard
Cheeses



Pasta



14° -18°C

GRAPE VARIETIES

BOBAL 75% - TEMPRANILLO 25%

ABV

FORMATS AVAILABLE

12,5%

750 ML