

BODEGAS



QUINTA DE AVES

~ PHOENIX ~

 TEMPRANILLO 100%

The PHOENIX legend, bird of fire



15 MONTHS IN BRAND NEW
FRENCH OAK



Nocturnal
Harvesting



Manual grape
selection

Proceeding from our oldest vines with more than 50 years. They are Tempranillo plots with traditional head-pruned and ungrafted system, harvested manually.

The grapes, due to the age of the strains and se small quantity of bunches, is concentrated both in aromas and color, providing character and personality to PHOENIX.

We carry out a process of double selection, first in the field and then in our selection table. Followed by a long maceration in few days before starting alcoholic maceration.

Once alcoholic and malolactic fermentation are completed, PHOENIX rests for 15 months in new French oak barrels, providing longevity and complexity to a tasty and fruity in mouth wine.



Medium-high layer, dense tear and bright red color.



Powerful and very intense. It combines melted tertiary aromas with a ripe red fruit background.



Velvety, unctuous with intense and structured mouth. Mature tannins, balanced and integrated with the French oak barrel. Fresh and balanced acidity.



Serving temperature 16°-18°. Perfect pairing with red meat, traditional dishes and all kind of cheeses.

2016

91 POINTS

GUÍAPEÑÍN



92 POINTS

EL PAÍS

93 POINTS

Guía
Intervinos

91 POINTS



GUÍAPEÑÍN

92 POINTS



14%