



BODEGAS
QUINTA DE AVES
 VOLCANIC WINE

100% Syrah



WINEMAKING

Vertically trained vineyard in deep and fresh soils. Nocturnal harvest to take advantage of a greater climate freshness. After filling into casks, the grape is prepared to enhance the expression of the variety. A cold maceration process is then carried out at very low temperatures for few days to intensify the sensory properties of the grapes.

During the fermentation process, we control the temperature increase to maintain the freshness obtained during the cold maceration process. Subsequently, a light pressing is performed at a very low intensity.

Thanks to the malolactic fermentation, we get a plus of softness at the sensory level, an aromatic frankness enhanced by the contribution of a light touch of new oak wood.

APPEARANCE: Bright and clean with a vivid violet tint.

SMELL: Intense, with notes of ripe strawberry and red fruits, and a spicy touch on a background of balsamic nuances.

PALATE: Velvety and persistent. It is a round, voluminous and elegant wine.

PAIRING: Serve at 14-16 degrees. Perfect pairing with cheese, foie and cured venison.

- VOLCANES

VOLCANOES
- AVES

BIRDS
- ALTITUD

ALTITUDE
- LAGUNAS

PONDS
- BIODIVERSIDAD

BIODIVERSITY

Nocturnal Harvesting

Manual selection table

2021		<i>3 meses sobre lías 3 months on their lees</i>
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75CL 14%VOL