



BODEGAS
QUINTA DE AVES
 VOLCANIC WINE

100% Tempranillo



WINEMAKING

Vertically trained vineyard with more than 30 years in high and stony area. Night harvest in which the grapes get from the vines to our selection table in a few minutes. After destemming, we maintain a high percentage of berries during their fermentation to achieve a high level of fruit intensity.

After filling into casks, we refrigerate the grapes to the suitable temperature, obtaining high intensities of colour, aroma and flavour. At the beginning of the fermentation, we increase the temperature according to the needs, working the grapes to maintain the desired freshness.

Wine press at low intensity enabling a greater softness and aromatic frankness. Once both fermentations are finished, and the stabilisation is carried out, we provide a touch of new oak wood.

APPEARANCE: Violet tones with a cherry trim, bright and very clean.

SMELL: Notes of forest fruits and violets with very nice notes of liquorice and a background of vanilla and toffee.

PALATE: With body but silky and structured. It has a long and sweet taste.

PAIRING: Serve between 14 and 16 degrees. Pairs well with pâté, grilled red meat and stew.

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| VOLCANES

VOLCANOES | AVES

BIRDS | ALTITUD

ALTITUDE | LAGUNAS

PONDS | BIODIVERSIDAD

BIODIVERSITY |
|---------------------------|-------------------|-------------------------|----------------------|-----------------------------------|

Nocturnal
harvesting

Manual grape
selection table

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