

BODEGAS



QUINTA DE AVES

Coupage

TEMPRANILLO - GRACIANO - MERLOT - CABERNET FRANC

50%

18%

30%

2%

2018
GUÍAPEÑÍN
90 POINTS
★★★★★



9 MONTHS IN FRENCH AND AMERICAN OAK



Nocturnal harvesting




Manual grape selection


2020


Plants grow in transition soils and variable orientations with Sprawl positioning. Nocturnal harvesting of each variety at their optimal point of maturity. Reception at selection table and winemaking of each parcel separately, obtaining the maximum personality of the varieties.


After few days of pre-fermentative maceration at low temperature, we obtain color, fruit level and the desired aromas. Thus, alcoholic fermentation starts at controlled temperature during several weeks.

Once malolactic fermentation is completed, each variety goes to French and American oak barrels where they rest for 9 months. Afterwards, we make the coupage, achieving a complex and balanced wine, result of the perfect harmony between the best varieties of the estate.

 Medium-high color layer and chromatic intensity, highlighting the intense red characteristic of cherries.

 Intense, complex, with a very good fusion between ripe red fruit and the new oak, coming from the lightly toasted barrel.

 Elegant and subtle, fruity with a very balanced touch of oak. Volume with ripe tannins and silky and balanced acidity.

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

