



BODEGAS QUINTA DE AVES

VOLCANIC WINE

80% Cabernet Franc & 20% Graciano



WINEMAKING

Trellis driving vineyard with good solar exposure which improves quality and harvest quantity equilibrium. Harvested at night to maintain the maximum quality and health of the grapes.

Surprising synergy among red wine varieties in a fresh and elegant rosé wine. Brief maceration at a very low temperature in a pneumatic press. Flower must is obtained by a simple bleeding and a very light pressing. "Débourbage" process is carried out to obtain the greatest aromatic frankness and the perfect tonality.

Fermented at a controlled temperature to preserve its organoleptic characteristics to the maximum extent. We then age it on its own fine lees periodically with "bâtonnage" technique.

After a delicate and careful process of clarification and filtration, we proceed to bottle the wine. Every elaboration process has taken place in order to obtain a product suitable for vegan consumers.

APPEARANCE: Bright and clean rose gold, elegant and attractive.

SMELL: Elegant notes of rose petals, with citric and menthol background.

PALATE: Perfectly balanced. Velvety, very fresh, structured, intense and sweet taste.

PAIRING: Serve between 8 and 10 degrees. It combines well with pâté and white meats, as well as rice dishes

VOLCANES  VOLCANOES	AVES  BIRDS	ALTITUD  ALTITUDE	LAGUNAS  PONDS	BIODIVERSIDAD  BIODIVERSITY
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Nocturnal
harvesting


Manual grape
selection label

2021



3 meses sobre lías
3 months on their lees

75CL 14%VOL