

BODEGAS   
**QUINTA DE AVES**  
VOLCANIC WINE



 *Cabernet Franc* 80% & *Graciano* 20%



Vertical trellis vineyards with excellent sun exposure that boosts the balance between quality and quantity. We harvest the varieties separately, respecting the optimum ripeness points.

Harvesting work at night and in small batches, looking for the maximum freshness of the grape at the time of harvesting, with its subsequent passage through a manual selection table with rapid execution, thus avoiding that its maceration occurs with the skins.

Upon arrival, it is processed in an inert and cold atmosphere, obtaining the must yolk quickly. After a short maceration at low temperature, we go on to a very soft pressing and a subtle racking to obtain the greatest aromatic frankness and its unique tonality.

Fermentation at controlled temperature, preserving its organoleptic characteristics. Subsequently, we carry out the aging on the lees, applying the "bâttonage" technique continuously. After a delicate process of clarification and filtration, we proceed to bottling achieving a synergy of red varieties in a fresh and elegant wine.

#### CLIMATE DATA

2022 was a year with little rain and mild temperatures that rose sharply in summer, accelerating flowering in June, with correct setting.

During the summer season, the lack of rain meant that the grapes arrived at the winery in perfect sanitary conditions and the resulting musts were of high quality.

#### VISUAL PHASE

Bright rose gold, clean, elegant and remarkable.

#### OLFACTORY PHASE

Elegant notes of rose petals, with a citrus and minty background.

#### TASTING PHASE

Velvety, fresh and structured, with an intense and tempting flavour.

#### PAIRING

Pairs well with seafood, rice dishes and pastas, pâtés and white meat. Serve between 8°C and 10°C.



75Cl. 13,5%VOL

2022	Vegan	3 months on their lees
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