


BODEGAS 
QUINTA DE AVES
 VOLCANIC WINE



 *Sauvignon Blanc* 50% & *Moscatel* 50%



Vineyards on trellises with fertile soils with a large exposed leaf surface. We harvest the varieties separately, taking advantage of the cool summer nights in the vineyard.

After the selection made at the table, a process of skin maceration begins, leaving the grape skin and the must in contact without reaching fermentation, seeking aromatic intensity. In this wine we carry out a pressing in an inert atmosphere.

Both varieties ferment separately and are kept at a constant temperature for the necessary time, in order to extract their best properties and be able to adjust as much as possible, achieving the desired final coupage.

After fermentation comes the aging, which is carried out on its lees using the "bâttonage" technique, obtaining a wine with the elegance in the mouth of Sauvignon Blanc and the aromatic freshness of Moscatel de Grano Menudo.

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

Very pale straw yellow, clean and bright with green reflections.

OLFACTORY PHASE

Great aromatic intensity thanks to the Moscatel grape, appreciating herbaceous notes characteristic of the Sauvignon Blanc variety, thus achieving an intense and very fresh wine.

TASTING PHASE

Very fresh attack, with subtle marked acidity and a very long aftertaste.

PAIRING

Pairs well with Sushi, smoked fish and fresh rice dishes. Serve between 8°C and 10°C.



75Cl. 13%VOL

2022	Vegan	3 months on their lees
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www.quintadeaves.es