

BODEGAS



QUINTA DE AVES

VOLCANIC WINE



 *Syrah* 100%



Our Syrah is a trellis plantation on deep, stony, and cool soils that force the plants to make an effort to self-regulate, resulting in the grape giving its best. We harvest in the early morning to take advantage of the coolness of dawn, in small quantities, and then pass through a manual selection table.

After the fermentation, a cryomaceration process is carried out at low temperatures to enhance the expression of the variety and its sensory qualities.

Subsequently, during fermentation, we control the temperature in order to maintain the freshness obtained during the cryomaceration process. We then proceed with a manual racking and a subsequent very light pressing.

Thanks to malolactic fermentation and aging for three months on its lees, we achieve the desired smoothness and aromatic frankness, thus obtaining a round and fresh 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 and clean with a vibrant violet hue.

OLFACTORY PHASE

Intense, with notes of ripe strawberry and red fruits. A touch of spice with a background of balsamic nuances.

TASTING PHASE

Velvety and persistent. Very round, full-bodied, elegant, and mineral.

PAIRING

Pairs well with cheeses, duck foie gras, cured meats, rice dishes, pasta, legumes, white and red meats. Serve between 14°C and 16°C.



75Cl. 14%VOL

2022	<i>Vegan</i>	<i>3 months on their lees</i>
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www.quintadeaves.es