

BODEGAS



QUINTA DE AVES

VOLCANIC WINE



 *Tempranillo* 100%



Our Tempranillo vines, located in the highest and stoniest area of the estate, are over 30 years old. We carry out a night harvest where, within minutes, the grapes go from the vine to our manual selection table before entering the winery. We create a blend of different parcels to achieve the maximum expression of our Tempranillo vineyards.

We maintain a high percentage of whole berries during fermentation, resulting in a high fruit intensity.

We work with the grapes at low temperatures, obtaining intense colours, aromas, and flavours. As fermentation begins, we control the temperature according to the needs to achieve the desired freshness.

We perform a gentle pressing to obtain greater smoothness and aromatic frankness before proceeding to aging on the lees prior to bottling.

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

Violet tone with cherry edges, bright and very clean.

OLFACTORY PHASE

Notes of forest fruits and violets with a touch of liquorice.

TASTING PHASE

Full-bodied, silky, and structured. It has a long and indulgent aftertaste.

PAIRING

Pairs well with pâtés, grilled red meats, and stews. Serve between 14°C and 16°C.



75Cl. 14%VOL

2022	Vegan	3 months on their lees
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