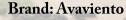


Avaviento 2017



Origen: D.O.P Cebreros - Gredos

Winemaker: Nietos Señora María & Daniel V. Ramos

Production: 6493 botellas + 40 Magnums



Alcohol content: 14,15 % Total acidity: 6,19 g/l

pH: 3,53

Volatile acidity: 0,42 g/l

Filtration: not filtered nor fined.

Pairing: suitable for meats and barbecues

Serving temperature: 14°C



VITICULTURE

Variety: 100% Garnacha tinta.

Age: old vines from 50 to 90 years old.

Soils: granitic sand. The vegetation that surrounds it is Mediterranean low mountain with predominance of rockrose, lavander, thyme and rosemary.

Orientation: south / southwest faced.

Altitude: 750 - 900 meters.

ENOLOGY

Harvest: September 6-10, 2017

Manual collection and 1st selection in small boxes, it arrives at the winery

with a second selection on a sorting table.

Alcoholic Fermentation:

Duration: 15 days Temperature: 27 °C

100% destemmed and crushed grape.

Maceration with skins in stainless steel tanks.

Malolactic fermentation:

Discover and preserve with lees in stainless steel tanks for 9 months.

TASTING NOTE

Wine of middle / high layer characteristic of the Grenache of D.O.P. Cebreros. Remarkable intensity, great fruity (violets and red fruits) but showing the aromas of the terroir that surround the vineyards with fennel and low mountain.

Medium bodied on the palate, tasty and very fresh. Balance between acidity and alcohol.

Long and with the same sensations in retronasal than nose.







Avaviento 2017



PACKAGING

Standard Bottle

- Bottle volume (ml): 750
- Weight bottle (gr): 395
- Height bottle (cm): 29,6
- Bottles/case: 6
- Case measure:
 - 30,5x 24,8x 17 cm -
- Case weight (Kg): 6,9
- Cases/Palet: 105

Magnum Bottle

- Bottle volume (ml): 1500
- Weight bottle (gr): 900
- Height bottle (cm): 39,5
- Bottles/case: 1
- Case measure:
 - 39,5x 12 x 12 cm -
- Case weight (Kg): 2,5

