



**BODEGA
NIETOS DE
SRA. MARÍA**

Avaviento Amphorae 2018

Brand: Avaviento Amphorae 2018

Origin: D.O.P Cebreros – Gredos

Winemaker: Nietos Señora María & Daniel V. Ramos

Production: 400 bottles.

ANALYSIS

Alcohol content: 14,0 %

Total acidity: 6,09 g/l

pH: 3,31

Volatile acidity: 0,57 g/l

Residual sugar: 1,5 g/l

Filtration: not filtered nor fined.

Pairing: suitable for white meats and light dishes.

Serving temperature: 14°C



VITICULTURE

Variety: 100% Garnacha tinta.

Age: old vines from 30 to 40 years old.

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

Orientation: south faced.

Altitude: 1100 meters.

ENOLOGY

Harvest: October 2018.

Manual collection and 1st selection in small boxes, it arrives at the winery with a second selection on a sorting table.

Alcoholic Fermentation:

Duration: 37 days

Temperature: 27 °C

100% destemmed and crushed grape.

Maceration with skins in used clay tinajas.

Malolactic fermentation: Stainless steel tank.

Discover and preserve with lees in stainless steel tank for 5 months.

TASTING NOTE

Wine of mid intensity of red purplish colour, with a purple rim.

It has mid high intensity with aromas of red fruits, where the strawberries are more present, on with blue flowers (violets), herbaceous, and all with a background of earthiness and spices (white pepper).

It is a mid bodied wine, high in acidity and dry minerality. As the wine goes through your mouth, it brings all the violet and earthy aromas. The wine is wide and long, great mouth feel, leaving a persistent sensation of ripe currants.





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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