

BODEGAS   
**QUINTA DE AVES**  
VOLCANIC WINE



  
**PHOENIX** 100%  
Tempranillo



Wine from our outstanding Tempranillo vineyard. Vines trained in the goblet style, with over 50 years of age, located in the highest area of the estate (an altitude of around 700m), on stony soils.

The age of the vines naturally regulates the low number of clusters, thus achieving the desired quality and concentration in the grapes, which are rich in colour and aromas. They impart a unique character and personality to our PHOENIX.

We carry out night-time and manual harvests, implementing a double selection process for the grapes: first in the field and then on the manual selection table.

Subsequently, a cold maceration takes place days before starting the alcoholic fermentation. After the fermentations conclude, PHOENIX rests for 15 months in new French oak barrels, contributing longevity and complexity to the wine.

#### CLIMATE DATA

2020 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

Intense ruby red, clean, and bright. With dense tear and high density.

#### OLFACTORY PHASE

Very varietal character, with intense notes of forest fruits, liquorice, and violets. Toasted aromas and nutmeg contributed by the new French oak barrel.

#### TASTING PHASE

Smooth and structured entry on the palate with full body. Sweet and well-ripened tannins create a pleasant tension. Perfect balance between fruit, freshness, minerality, and the oak.

#### PAIRING

Pairs well with red meats, hunting meat, traditional stews, and cheeses. Serve between 16°C and 18°C.



75Cl. 15%VOL

<b>2020</b>	 15 months NEW FRENCH OAK.	<i>Vegan Wine</i>
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[www.quintadeaves.es](http://www.quintadeaves.es)