

AVELINO
VEGAS



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DUERO

ÁUREO

DESCRIPTION:

Red wine made from Tempranillo grapes from vines with an average age of 50 years. Aged in new French oak barrels for 14 months.

ELABORATION:

Harvesting is carried out in plots differentiated by their quality. The grapes are harvested at their optimum point of ripeness in 12 kg boxes and cooled to 2°C; 24 hours later they are selected and destemmed without crushing. The vatting is carried out by gravity in inverted cone tanks and during 5 days it carries out a cold maceration without fermenting, in order to implement the primary aromas. Fermentation takes place at a maximum temperature of 28°C in order to extract all the quality of the grape. The malolactic fermentation is carried out partly in barrels, partly in ovoid deposits of concrete and stainless steel. The ageing takes place in new French oak barrels and concrete tanks for 14 months.

TASTING NOTE:

Garnet cherry colour
Aromas of black fruit, notes of nuts and spices with a soft toasted finish.
In the mouth it is intense, potent, spicy and elegant.

RECOMMENDED WITH:

Red meats, big game, roasts meats and matured cheeses.

SERVICE TEMPERATURE: 16 - 18°C

LOGISTIC DATA:

EAN Bottle (750 ml): 8412934324510
Measures Bottle: 268 x 89 mm
Weight: 1.410 gr.
Closure: Natural Cork

EAN Case (6 Bottles): 8412934824515
Case Measures: 27,4 x 27,4 x 19 cm
Weight: 9 kg.
60 cases / Pallet EURO (0,80 x 1,20 x 1,09 m.)
12 Cases / Layer
Pallet Weight: 565 kg

