

AVELINO
VEGAS



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100 ANIVERSARIO

DESCRIPTION:

Red wine from a single plot, elaborated with Tempranillo variety from old vines, more than 80 years old, located in La Aguilera (Burgos).

ELABORATION:

Harvested by hand, the grapes arrive in boxes at the winery, received and kept cold until they reach 3°C. Afterwards, the bunches are selected, separating remains of leaves and herbaceous parts, gently destemmed, without crushing. The vatting of the grapes is carried out by gravity in the inverted cone tanks of our own design.

Cold maceration is carried out for 5 days in order to implement the varietal aromas in the fermentation. During the alcoholic fermentation, the full potential of these marvellous grapes is extracted by means of pumping over and "deléstages"(racking). The new wine is devatted and gently pressed in the vertical pneumatic press. The wine then undergoes malolactic fermentation, one part in new French oak barrels, another part in ovoid concrete deposits; and then it is aged in extra-fine French oak barrels and in ovoid concrete tanks.

TASTING NOTE:

Intense garnet cherry colour with ruby rim.

Very elegant aromas of black fruit, spicy notes and nuts.

In the mouth it is powerful, very intense, with firm and elegant tannins. Persistent aftertaste.

RECOMMENDED WITH:

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

SERVICE TEMPERATURE: 16 - 18°C

LOGISTIC DATA:

EAN Bottle (750 ml): 8412934324503

Measures Bottle: 314 x 92 mm

Weight: 1.950 gr.

Closure: Natural Cork

Case: 6 Bottles Woodencase

EAN: 8412934824508

Case Measures: 34 x 30 x 21 cm

Weight: 14 kg.

66 cases / Pallet VMF (1 x 1,20 x 1,40 m.)

11 Cases / Layer

Pallet Weight: 949 kg

