



avañate

BODEGAS VINUM VITAE

ELABORATION

Signature wine made from grapes of Tempranillo vineyards collected manually and of a viticulture integrated with the environment. Selection of grapes in the vineyard and in the winery.

After pre-fermentation, cold maceration and subsequent alcoholic fermentation in stainless steel tanks at a maximum temperature of 28°C, a breeding was conducted for 12 months in French oak barrels to add complexity and respect of the fruit allowing it to harmonize with the timber.

It is bottled without filtration or stabilization and without submitting to any treatment. Displaying its personality and qualities from the fruit of the earth.

TASTING NOTES

Color: Intense cherry red color with purplish thin trim, clean and bright.

Nose: complex and powerful flavor from very ripe black fruit (plums, currants, blackberries) and woody notes (spices, toffee, coffee, vanilla) well assembled.

Palate: The palate is well structured, broad and fleshy, with good balance between acidity and alcohol, wine with soft tannins.

Vintage: 2.012

Limited Production: 3500 bottles

Type of grape: Tempranillo 100%

Aging: 12 MONTHS BARREL

Altitude vineyards (m): 850

Yield (kg / ha): 3.500

Temperature to serve (°C): 16 -18

Oxygenate before consumption.

Bodegas Vinum Vitae, S.L.
Ribera del Duero. Gumiel de Izán, Burgos

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