

MONTEABELLÓN
AVANIEL ROSÉ 2023
THE ROSÉ FROM MONTEABELLÓN

D.O. RIBERA DEL DUERO

TASTING NOTE: Strawberry red colour with cherry tones, clean and very bright. Intense and fragrant aromas of red fruits from raspberry to watermelon with floral features. Powerful in the mouth, lively palate and very fruity.

Very good structure and very noticeable lasting finish.

VARIETY: 100% Tempranillo.

SOIL: Low zone. Altitude 760-800m. Sandy loam soils with pebbles.

SERVING TEMPERATURE: 8 – 10° C.

VOLUME: 13º

FORMAT: 75 cl.

PAIRING: Recommended with all kinds of meat and fish. Ideal to accompany salads and as an aperitif.



HARVEST 2023 : A winter of mild temperatures stands out with early bud break due to the high spring temperatures. The frost on May 15 in the areas of Soria and Burgos reduced the harvest to around 30% in the D.O. Ribera del Duero, which, added to a low spring and summer rainfall and high water stress throughout the vegetative cycle, resulted in a vintage with a high concentration of berries, a high degree and short production. Healthy and relaxed harvest due to good weather conditions in September and October.


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Vinos de la familia