

MONTEABELLÓN
AVANIEL TINTO 2019
THE YOUNG WINE FROM MONTEABELLÓN

D.O. RIBERA DEL DUERO

TASTING NOTE: Very intense garnet red colour, clean and very bright. Very good aromatic intensity that conveys a sensation of fresh red fruit (redcurrants). Very pleasant in the mouth due to its initial smoothness and the balance its excellent fruitiness provides.

VARIETY: 100% Tempranillo.

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

SERVING TEMPERATURE: 14 – 16° C.

VOLUME: 13,5º

FORMAT: 75 cl.

PAIRING: Recommended for all kinds of meats such as chicken, beef, pork and lamb. Ideal with soft cheeses and blue fish.

AWARDS AND RANKINGS

2017

Avaniel Tinto 2016

Baco Gold: Baco Awards



HARVEST 2019: Winter was cold and challenging for the vines, with temperatures falling to -12°C, and continuing to be low in February and March. Finally, at the end of winter and during spring, the rain made its appearance in the area, in abundant quantities. At the end of June the rains finally stopped and warmer temperatures were recorded, providing the ideal conditions for good fruiting and fruit set, heralding the promise of an abundant harvest. The harvest season was longer than usual.

MONTEABELLÓN
Vinos de la familia