

MONTEABELLÓN
AVANIEL ROSADO 2022
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.



Bodegas y Viñedos Monteabellón

HARVEST 2022 : Cold and dry winter, spring without rains and hídric déficit follow by a very warm and dry summer with extreme temperatures of 42° during 10 consecutive days. For this climatologic reasons the vintage has a high level of alcohol and tannin concentration. Wines very intense in colour, aromas to mature fruit appreciated in the nose as well as in the mouth. A very good vintage is expected due to the high level of wines concentration. Great balance skin-Pulp better than previous vintages


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Vinos de la familia