

MONTEABELLÓN  
**AVANIEL TINTO 2022**  
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:** 13,5°

**FORMAT:** 75 cl.

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

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**AWARDS AND RANKINGS**

**2017**

Avaniel Tinto 2016

Baco Gold: Baco Awards



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

  
**MONTEABELLÓN**  
*Vinos de la familia*