

MONTEABELLÓN
AVANIEL ROSÉ 2025
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 2025: The 2025 vintage from Ribera del Duero is shaping up to be one of the most outstanding in recent years, officially rated as exceptional by the Regulatory Council. It was marked by a warm cycle with high rainfall, increasing the productivity of the vineyards. Despite the heat in the final stage, the grapes achieved complete and slow ripening, allowing them to be harvested at the ideal moment without severe weather conditions. They are characterised by polished tannins and a harmonious balance between alcohol and acidity, great colour intensity and wines with high ageing potential.