

Avent Old Vines Tempranillo Bag-in-Box 3 L



Grape varieties: 100% Tempranillo

Vintage: 2004

Appellation: Vino de la Tierra de Castilla y León

Age of vines: 60-120 Years (average age 80 years)

Harvest: The grapes were handpicked at the optimum stage of ripeness from mid-September to mid-October 2004.

Vinification: Temperature controlled fermentation in epoxy coated cement tanks of 15.000 kilos at 26-32°C with manual pump over. Maceration time up to 3 weeks.

Ageing: Only 15% of the wines were aged for 3-4 months in new and 1-year old Eastern European oak barrels.

Analytical data:

Alcohol: 13.8 %vol.

Residual Sugar: 1.20 gr/L

Total Acidity: 5.20 gr/L

pH 3.72

Volatile Acidity: 0.55 gr/L