



A long-standing friendship and a deep love of rosé wine unite Alexandra Schmedes, an experienced and accomplished winemaker, and Armin Zogbaum, an internationally renowned photographer and artist. This shared passion is reflected in their first joint rosé wine, AVIENNE.

An old Garnacha vineyard, set on the high plateau near Toledo, Spain, and part of Alexandra's winery Bodegas Más Que Vinos, is the foundation of this wine: low yields, organic and exclusively manual cultivation of the vines, and a continental climate allow for grapes of the highest quality. The harvest takes place in mid-September. Gently extracted using the saignée method, the must is fermented slowly and cool in a small tank and rests on the fine lees (sur lie) until bottling in April.

AVIENNE is distinguished by its bright, luminous salmon color. The bouquet is marked by delicate aromas of small wild strawberries, hibiscus, and a touch of citrus. On the palate the wine is fresh and fruity, its flavor shaped by small red berries paired with grapefruit and vineyard peach.

AVIENNE is elegant, understated, and seductive, serious on the palate and pleasantly chalky on the finish. A highly food-friendly wine, well balanced, with 12.5% alcohol, a low pH, and a pleasantly fresh acidity. The aftertaste is elegant and long.

Alcohol: 12.5%

Serving temperature: 8–10 °C

Drinking window: 2026–2030

Production: 6,000 bottles & 600 magnums

Every AVIENNE vintage wins over the Wine Advocate
— the current 2024 vintage with 92 points.



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AVIENNE

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