



LAVEGUILLA

LaVeguilla 10 meses 2014

Aged for 10 months in oak barrel

Tempranillo 96%,
Cabernet Sauvignon 4%

Tasting notes

Colour: Intense cherry red

Aroma: Ripe red fruit and dark roasted flavour

Mouth: Wide, beefy, powerful and with great struct

Production

- Controlled fermentation at 28 °C.
- Maceration for 30 days.
- Ageing in american oak barrels for 300 days.
- Five month in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 14.0%

Grape-sugar: 1.50 g/l

Total acidity: 5.46 g/l

PH: 3.69



Presentation

Available in:
75 cl bottle

Tips

Serve between
16 °C - 18 °C

Ideal for drinking with red meats (entrecôte, T-bone or sirloin steaks), game and stews.