



LAVEGUILLA

LaVeguilla Selección 2016

Aged for 18 months in oak barrel. Selected grape gathering
Tempranillo (100%)

Tasting notes

Colour: Cherry red with violet tones.

Aroma: Fine cocoa, toasted, dark roasted flavours, liquorice

Mouth: Spicy, wide, beefy. Well balanced.

Production

- Selected grape gathering.
- Controlled fermentation at 28 °C.
- Maceration for 28 days.
- Aged in medium-toasted Allier french oak barrels for 18 months
- Nine months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.53%

Grape-sugar: 1.30 g/l

Total acidity: 5.32 g/l

PH: 3.91



Presentation

Available in:
75 cl bottle in a blue
canister

Tips

Serve between
16° - 18° C. Best
decanted and
left to breathe
for 15 min

Perfect for
roasts, game
and stews

This vintage
should be
consumed no
later than 5
years after
tasting date.