



LAVEGUILLA

# LaVeguilla Autor 2016

Aged for 22 months in oak barrel. Selected grape gathering  
Tempranillo & Cabernet Sauvignon

## 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 white  
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.