



LAVEGUILLA

LaVeguilla **Expresión Tempranillo** 2018

Early tempranillo

Tinta Fina 100 %

Tasting notes

Colour: Garnet alive with purple trim

Aroma: Intense notes of red fruits

Mouth: Tasty, soft and fresh

Production

- Controlled fermentation at 25 °C.
- Maceration for 13 days.
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.10% Vol.

Grape-sugar: 1.80 g/l

Total acidity: 4.2 g/l

PH: 3.85



Presentation

75 cl bottle

Tips

Serve between
16 °C - 18 °C

Ideal with starters and
tapas. Pairing with light
pasta dishes, rice, fish
and meat.