



LAVEGUILLA

LaVeguilla **Roble** 2017

Aged for 5 months in oak barrel

Tempranillo (98%)
Cabernet Sauvignon (2%)

Tasting notes

Colour: Red, alive and intense tones

Aroma: Fresh and balsamic with fine tinges of oak

Mouth: Balanced, wide and smooth

Production

- Controlled fermentation at 28 °C.
- Maceration for 20 days.
- Ageing in french oak barrels for 142 days
- Four months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.81% Vol.

Grape-sugar: 1.30 g/l

Total acidity: 5.08 g/l

PH: 3.82



Presentation

37,5 cl bottle

38 cl bottle

and 150 cl bottle

Tips

Serve between
16 °C - 18 °C

Perfect for red meats,
roasts, fowl, firm-bodied
fish such as salmon and
pasta dishes

Gold medal
Berliner Wein
Trophy 2019

Silver
medal
Challenge
International
du Vin
2019

RIBERA
DEL
DUERO