



LAVEGUILLA

LaVeguilla Crianza 2016

Aged for 12 months in oak barrel

Tempranillo 96%,
Cabernet Sauvignon 4%

Tasting notes

Colour: Intense cherry red

Aroma: Ripe red fruit with vanillas and dark roasted flavour

Mouth: Wide, beefy, powerful and with great struct

Production

- Controlled fermentation at 28 °C.
- Maceration for 30 days.
- Ageing in french oak barrels for 396 days.
- Five month in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.8%

Grape-sugar: 1.30 g/l

Total acidity: 5.46 g/l

PH: 3.65



Presentation

75 cl bottle

150 cl bottle

Tips

Serve between
16 °C - 18 °C

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

Gold medal
Challenge
International
du Vin
2019

Silver medal
Decanter
World Wine
Awards
2019

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DUERO