



LAVEGUILLA

# LaVeguilla Selección 2015

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

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.