



LAVEGUILLA

## LaVeguilla **Roble** 2018

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:** 14% 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  
Asia Wine  
Trophy  
2019

RIBERA  
DEL  
DUERO