

LaVeguilla Roble 2019

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: 13.5% Vol. Grape-sugar: 1.30 g/l Total acidity: 5.08 g/l PH: 3.82 ()/ L**aveguil**la

LAVEGUILLA

ROBLE 2 0 1 9

s meses en Barrica RIBERA DEL DUERO DENOMINACIÓN



Presentation

Available in: 37,5 cl bottle 75 cl bottle 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

