



LAVEGUILLA

LaVeguilla Reserva 2014

Aged for 18 months in oak barrel

Tempranillo 100%

Tasting notes

Colour: Intense ruby red.

Aroma: Ripe fruit with tinges of cocoa, liquorice and spices.

Mouth: Beefy, powerful and toasted.
Mature tannins.

Production

- Controlled fermentation at 28 °C.
- Maceration for 20 days.
- Ageing in french oak barrels for 24 months.
- The natural stabilisation process may produce sediment.

Chemical analysis

Alcohol: 14.00%

Grape-sugar: 1.30 g/l

Total acidity: 5.30 g/l

PH: 3.70



Presentation

75 cl bottle

Tips

Serve at a temperature between 16 °C and 18 °C, decant and leave it to oxygenate in the glass for 10 minutes.

Perfect for roasts, game and stews.

This vintage should be consumed no later than six years after tasting date.

RIBERA
DEL
DUERO