



LAVEGUILLA

LaVeguilla **Expresión Tempranillo**

Early tempranillo

Tinta Fina 100 %

Tasting notes

Colour: Garnet alive with purple trim

Aroma: Intense notes of red fruits

Mouth: Tasty, soft and fresh

Production

- Controlled fermentation at 25 °C.
- Maceration for 13 days.
- The natural stabilisation process may produce sediment

Chemical analysis and other technical data in:
www.vinoslaveguilla.com



Presentation

Available in:
75 cl bottle

Tips

Serve between
16 °C - 18 °C

Ideal with starters and
tapas. Pairing with light
pasta dishes, rice, fish
and meat.

RI
BE
RA
DEL
DUERO