



LAVEGUILLA

LaVeguilla **Roble**

Aged for 6 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 and other technical data in:
www.vinoslaveguilla.com



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

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BE
RA
DEL
DUERO