

LAVEGUILLA Crianza

La Veguilla



COUNTRY	Spain
APPELLATION	Ribera del Duero
VARIETY	Tempranillo [Tinta Fina], Cabernet Sauvignon (4%)
AGE OF VINES	40
FARMING	Practicing organic
SOIL	Sandy-clay soils, limestone
ALTITUDE	600 meters
VINIFICATION	Manual Harvest, Controlled fermentation at 25C/77F. Maceration for 13 days. Naturally stabilized, can produce precipitates
AGING	365 days at french oak barrels and 12 months in the bottle
ALCOHOL	14%
PAIRING	Duck magret, T-bone, sirloin steaks, game and stews. Filet mignon with goat cheese and port sauce. Chili con carne

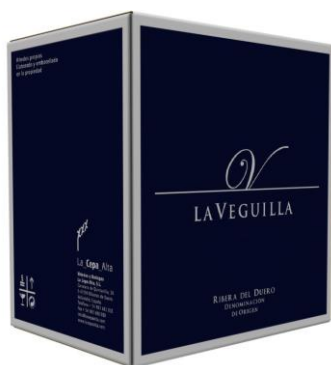
TASTING NOTES

Intense cherry red color; Ripe red fruit with vanillas and dark roasted flavor aromas; On the palate wide, beefy, powerful and with great structure.

RATINGS HISTORY

91 W&Spirits, vntg 2014.

90 WE, vntg 2014.



LOGISTICS

Shipper: 12 bottles			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
Pallet: 56 cases x 12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg