

MISA IMPORTS & CUVÉE  
*Estates from Spain*

# LA VEGUILLA “Crianza”

La Veguilla



<b>COUNTRY</b>	Spain
<b>APELLATION</b>	Ribera del Duero
<b>VARIETY</b>	Tempranillo [Tinta Fina], Cabernet Sauvignon (4%)
<b>AGE OF VINES</b>	40
<b>FARMING</b>	Sandy-clay soils, limestone
<b>SOIL</b>	Sand
<b>ALTITUDE</b>	600 meters
<b>FERMENTATION</b>	Manual harvest, controlled Fermentation at 28C/82,4F. Maceration for 13 days. Naturally stabilized, can produce precipitates.
<b>AGING</b>	365 days at french oak barrels and 12 months in the bottle.
<b>ALCOHOL CONTENT</b>	13.8%
<b>PAIRING</b>	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 flavour aromas; On the palate wide, beefy, powerful and with great structure.

## RATINGS HISTORY

91 Points by Wine&Spirits; Vintage 2014; 90 Points by Wine Enthusiast.

## LOGISTICS

<b>Packing: 12 bottles</b>			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 kg
<b>Palet: 56 cases x12 bottles</b>			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 kg