

MISA IMPORTS & CUVÉE
Estates from Spain

LA VEGUILLA “Crianza”

La Veguilla



COUNTRY	Spain
APPELLATION	Ribera del Duero
VARIETY	Tempranillo [Tinta Fina], Cabernet Sauvignon (4%)
AGE OF VINES	40
FARMING	Sandy-clay soils, limestone
SOIL	Sand
ALTITUDE	600 meters
FERMENTATION	Manual harvest, controlled Fermentation at 28C/82,4F. Maceration for 13 days. Naturally stabilized, can produce precipitates.
AGING	365 days at french oak barrels and 12 months in the bottle.
ALCOHOL	13.8%
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 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

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