

MISA IMPORTS & CUVÉE  
*Estates from Spain*

# LA VEGUILLA “Expresión”

La Veguilla



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Ribera del Duero
<b>VARIETY</b>	Tempranillo
<b>AGE OF VINES</b>	35
<b>FARMING</b>	Practicing Organic
<b>SOIL</b>	Sandy-clay soils, limestone
<b>ALTITUDE</b>	600 meters
<b>FERMENTATION</b>	Manual Harvest, Controlled fermentation at 25C/77F. Maceration for 13 days. Naturally stabilized, can produce precipitates.
<b>ALCOHOL</b>	13.10 %
<b>PAIRING</b>	All-dressed pizza, Beef burger, Barbecued Chicken and Pork, Beef and pork empanadas, Chicken fajitas, Beef Tartare.

## TASTING NOTES

Garnet alive with purple trim color, Intense notes of red fruits aromas, Tasty, soft and fresh on the mouth.



## 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