

LAVEGUILLA Expresión

La Veguilla



COUNTRY	Spain
APPELLATION	Ribera del Duero
VARIETY	Tempranillo
AGE OF VINES	35
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	14 months in 225L new French oak barrels, 8 months in bottle
ALCOHOL	13%
PAIRING	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

Shipper: 12 bottles

L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
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Pallet: 56 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg
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