



Spain, Bodegas Laveguilla, Crianza, Ribera del Duero, Espagne, Rouge

Ribera del Duero, Spain

La Veguilla is located in Olivares de Duero, a privileged enclave in the heart of Ribera del Duero, one of the best wine-growing regions in the world. Our winery is a family project that is about to celebrate three decades of history and passionate dedication, driven by our philosophy of extracting the best from these unique lands.

PRESENTATION

The LaVeguilla wine collection, which includes seven different wines (Expresión, Roble, 10 meses en barrica, Crianza, Reserva, Selección, Autor), comes from our own grapes, pampered from the vine to transmit their singular personality and make uncorking our wine an unforgettable experience. We use only French oak casks, from various cooperages, which add an elegance that distinguishes our wines.

TERROIR

Laveguilla is located in a narrowing of the Duero River, on sandy-clay soils interspersed with occasional limestone.

IN THE VINEYARD

Organic without certification.

WINEMAKING

Controlled fermentation at 28 °C in stainless steel. Maceration for 20 days.

AGEING

Ageing in french oak barrels for 5 months. Four months in the bottle before going to market.

VARIETALS

Tempranillo 96%, Cabernet sauvignon 4%

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Colour: Intense cherry red

Aroma: Ripe red fruit with vanillas and dark roasted flavour Mouth: Wide, beefy, powerful and with great structure.

FOOD PAIRINGS

Ideal for drinking with red meats (entrecôte, T-bone or sirloin steaks), game and stews.