

PRODUCT OF SPAIN

VEGA DEMARA TEMPRANILLO



DENOMINATION: D. O. LA MANCHA

BRAND: VEGA DEMARA

VINTAGE: 2018

WINE: red

GRAPE VARIETY: Tempranillo

AGE OF VINEYARDS: since 1976

SOIL: Stony-calcareous (structure, freshness and authenticity creamy).

ALCOHOL: 13,5 % Vol.

VINIFICATION

Since August a meticulous control of the ripening process is carried out in every plot, in order to pick the grapes just in the best moment.

Manual grape harvest previous selection in the vineyard. Maceration and fermentation for eight days at low temperature. Frequent pumping over to extract all the fruit aromas from the grape.

TASTING NOTES

Deep red cherry with hints of violet. Intense strawberry and cherry aromas and milk aromas that make it more complex. Well structured, balanced and fruity, with intense tannins.

FOOD PAIRING

Pasta with light sauces, grilled meats (lamb, Chivitos), river fish, stews, meats, soft cheeses, mushrooms.

Recommended consumption temperature: 14°C.

LOGISTICS

Bottles per box: 6-12 bottles.

Boxes per pallet: 125-60 cases

Weight box: 7,44-18,4 kg

Boxes per Row: 25-12 cases

Total gross weight: 930-918 kg