



# VEGA DEMARA TEMPRANILLO JOVEN

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DENOMINATION: D. O. LA MANCHA

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BRAND: VEGA DEMARA

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VINTAGE: 2018

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WINE: red

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GRAPE VARIETY: Tempranillo

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AGE OF VINEYARDS: since 1976

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

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ALCOHOL: 13,5 % Vol.

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## 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:** 7,20-14,4 kg

**Boxes per Row:** 25-12 cases

**Total gross weight:** 975-890 kg