



PRODUCT OF SPAIN

VEGA DEMARA TEMPRANILLO RESERVA

DENOMINATION: D. O. LA MANCHA

BRAND: VEGA DEMARA

VINTAGE: 2011

WINE: red

GRAPE VARIETY: Tempranillo

AGE OF VINEYARDS: since 1976

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

ALCOHOL: 13,5 % Vol.



VINIFICATION

Varietal wine obtained from ripe grapes from our vineyards, hand harvested and transported in crates to prevent damage to the grapes. Later a careful selection of fruit is transported to the fermentation tanks where it is vinified at a controlled temperature with the most advanced winemaking techniques.

AGEING

The wine is placed in French oak barrels. Giving spices (eugenol) and roasted (furfural) on red and black tempranillo fruits and American oak giving vanilla (vainillinas) and coconut (wiskilactonas) to get the best features at the end of the twelve months remaining in the barrels.

TASTING NOTES

Red tile color, Great aromatic intensity on the nose, long and complex, where mature fruits are predominant, with hints of spicy vanilla and cinnamon. Also interesting notes of black pepper. On the palate the wine is structured, meaty and soft with nice balance between the oak and the fruit. Very elegant and long finish.

FOOD PAIRING

Enjoy with meat stews, oven cooked fish, red meat, mature cheeses and patés.

Recommended consumption temperature: 14°C – 16°C.

LOGISTICS

Bottles per box: 6 bottles.

Boxes per pallet: 125 cases

Weight box: 7,90 kg

Boxes per Row: 25 cases

Total gross weight: 1012 kg