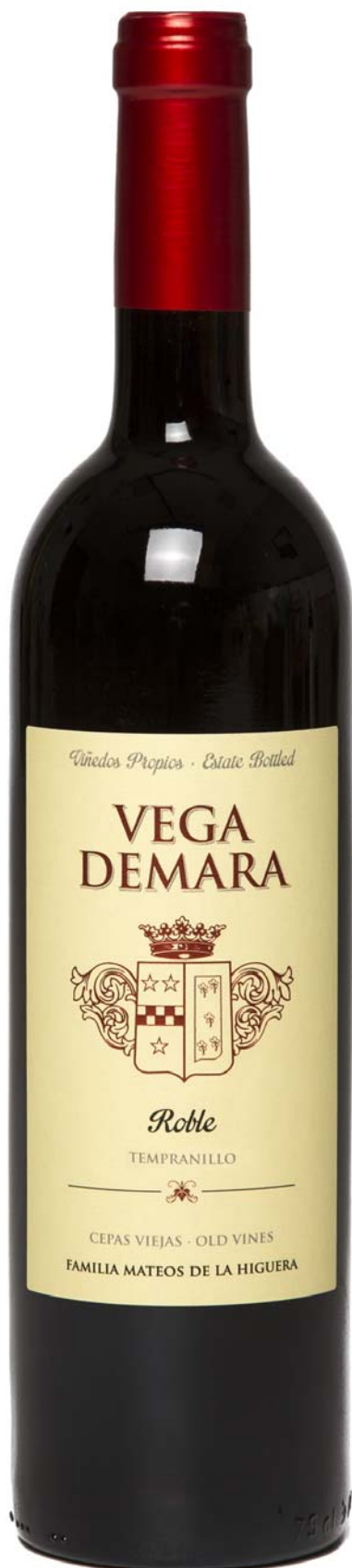


PRODUCT OF SPAIN

VEGA DEMARA TEMPRANILLO ROBLE



DENOMINATION: D. O. LA MANCHA

BRAND: VEGA DEMARA

VINTAGE: 2018

WINE: red

GRAPE VARIETY: Tempranillo, Merlot

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. Assignment of spices (eugenol), after three months of aging in new oak barrels, is bottled and store in our bottle to complete its balance and harmony.

TASTING NOTES

Clean in appearance, shows an intense ruby color, elegant nose, very good balance between fruit aromas and woody notes (vanilla and roasted). In the mouth round, tasty, fruit and wood are very well integrated.

FOOD PAIRING

Stews, grilled meats (lamb, billy goats), baked fish, stews, meats, cheeses.

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