

VEGAS

RED 2016

DESCRIPTION:

Red wine made with Cabernet Sauvignon and Petit Verdot variety grown in the province of Segovia.

Grape Varieties: 60% Cabernet Sauvignon - 40% Petit Verdot

ELABORATION:

We elaborate each grape variety separately. First a pre-fermentative maceration at 12°C takes place for 3 days. Then the alcoholic fermentation is carried out at 25 ° C for 10 days. The new wines are racked and the winemaker makes the coupage.

TASTING NOTE:

Deep ruby red color, with cardinal trim, clean and bright. The nose expresses the elegance and complexity of these two varieties. Intense with hints of black fruit, cherries and ripe plums on a well-assembled and spicy background. The palate is powerful, broad with a perfect balance between acidity and alcohol and a subtle tannin that makes it very elegant, with a spicy and persistent finish.

RECOMMENDED WITH

Pasta, soups, salads, fish and white meats dishes.

SERVICE TEMPERATURE: 16°C

LOGISTIC DATA:

EAN Bottle: 8412934233508
Measures Bottle: 317 x 75,4 mm
Weight: 1.320 gr.
Closure: Natural Cork

EAN Case (6 Bottles): 8412934833500
Case Measures: 23 x 15,5 x 32,9 cm
Case Weight: 8,2 kg.
125 cases / Pallet EURO (0,80 x 1,20 x 1,79 m.)
25 Cases / Layer
Pallet Weight: 1050 kg

ANALYTICAL DATA:

Alcohol (% Vol)	14
Total Acidity (g/l):	4,45
Volatile Acidity (g/l):	0.48
Free SO2 (mg/l):	32
Total SO2 (mg/l):	54
Ph:	3.71
Residual Sugar (g/l):	2



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