



ALMA DE VALDEGUERRA

Crianza 2016



GRAPE VARIETIES

80% Tempranillo, 20% Merlot

WINEMAKING

This wine is a result of a coupage between two of the grape varieties of our best vineyards, which are harvested during the night to protect them from high daytime temperatures. Maceration of the must and the grape skins take place for approximately 14 days. Once both fermentations are over, alcoholic and malolactic, the wine is aged for 12 months in French and American oak barrels. Then it stays in bottle during a certain period.

TASTING NOTES

Deep ruby colour with violet highlights. The aromas are the perfect blend between flowers, black mature fruit or compote, and smoky and spicy characteristics that brings the oak aging. Velvety and well-integrated tannin, highly tasty. Elegant and long finish with memories of liquorice.

PAIRING

Perfect to consume it on its own or pair it with red and white meat, lamb or game recipes, roasts, rice, mushrooms or cured and blue cheeses.

Serving Temperature: 18°C

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