



# ALMA DE VALDEGUERRA

Roble 2018



## GRAPE VARIETIES

100% Tempranillo

## WINEMAKING

The grate quality of the grapes collected from our Tempranillo vineyards are the ultimate base for this wine. Harvest takes place during the night to protect them from high daytime temperatures. 10 days of maceration are essential to obtain the necessary colour and aromas characteristic from this variety. Once both fermentations are over, alcoholic and malolactic, the wine stays for 5 months in French and American oak barrels.

## TASTING NOTES

Deep ruby colour with violet rim. Red fruit and liquorice aromas coexist perfectly with smoky and spicy aromas that came from the oak. It is a tasty and fresh wine, with an extraordinary balance between acidity, tannins and even sweetness.

## PAIRING

Perfect to pair white and red meat, lamb or game recipes, roasts, rice, mushrooms or cured and blue cheeses.

Serving Temperature: 15°C

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