



ALMA DE VALDEGUERRA

Young Red Wine 2018



GRAPE VARIETIES

100% Tempranillo

WINEMAKING

The raw material for this wine is an exceptional grape collected from our best Tempranillo vineyards which are harvested during the night to protect them from high daytime temperatures. The must macerate with its skins to ensure that as much of the fruit aromas as possible were retained and the maximum colour was extracted. Alcoholic fermentation, which takes place in stainless-steel tanks at strictly controlled temperature, is followed by malolactic fermentation.

TASTING NOTES

Bright, deep cherry red colour with violet rim. Excellent aromas from Tempranillo variety such as raspberry, currant, cherry and floral notes. Flavoursome and fresh, with a gentle tannin.

PAIRING

Perfect to pair whether with red or white meat dishes, rice, mushrooms or cured and blue cheeses.

Serving Temperature: 15°C

Calle Illescas, 5
28360 Villacanejos (Madrid)
Tel. + 34 918 938 196
www.lagunamadrid.com

