



VERY FINE VINOS  
EXPORT MANAGEMENT

# LA FEA WINES

## La Fea Reserva

la fea

### TECHNICAL DATA



D.O.: Cariñena  
Grape varieties: 100% Tempranillo  
Alcohol content: Alc. 13,5%

### WINEMAKING PROCESS



After crushing and de-stemming, the grape macerates for 15 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the coupage is made and then the wine is decanted and taken to American oak barrels for 12 months ageing. Finally, the wine will be filtered before being bottled and aged in the bottle for 24 months.

### TASTING NOTES



Bright cherry colour with brick-red shades. Complex bouquet of dried fruit, vanilla, balsamic and liquorice. Delicate, balanced, with pleasant acidity and a persistent fruity finish.

### FOOD PAIRING



Ideal with roast vegetables, wild game and lamb. Best served at 16-19 °C (61-66 °F).

### LOGISTICS



Palletization data: 100 boxes, 600 bottles.  
Boxes Bar Code: 68410451008281  
Weight box: 1 box of 6 bottles: 8,46 K Bottle  
Bar Code: 8410451008289



WINES