

# BODEGAS LEGANZA

## DON HUGO RED



### VINIFICATION

Controlled fermentation in a stainless steel tank during 10 days.

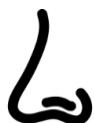
### TASTING NOTE



Clean, bright. Medium deep. Ruby rim.



Structured, fine tannin and very balanced.



Good aromatic strength, markedly frutal, ripe berries.

### FINISH

Pleasant finish, ripe fruits notes.

### SUGGESTED FOOD PAIRING:

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

### ANALYTICAL DATA

ALCOHOLIC VOLUME
13,25 (%)
VOLATILE ACIDITY
0,52 g/l ac. Acet.
TOTAL ACIDITY
5,30 g/l ac. Tart.
RESIDUAL SUGAR
2,70 g/l



12-15° Celsius / 54-59° Fahrenheit.

## BODEGAS LEGANZA

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Una bodega de



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