



La\_Cepa\_Alta

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## Selección 2016

Aged for 18 months in oak barrel. Selected grape gathering

Tinta Fina 100 %

### Tasting notes

**Colour:** Cherry red with violet tones.

**Aroma:** Fine cocoa, toasted, dark roasted flavours, liquorice

**Mouth:** BSpicy, wide, beefy. Well balanced.

### Production

- Controlled fermentation at 26 °C.
- Maceration for 36 days.
- Ageing in american and french oak barrels for 450 days
- The natural stabilisation process may produce sediment



### Presentation

Available in:  
75 cl bottle

### Tips

Serve at 18° C.

Best decanted and left to breathe for 15 min

Perfect for roasts, game and stews

This vintage should be consumed no later than 5 years after tasting date.