

Cepa_Alta **Joven** 2018

Early tempranillo

Tinta Fina 100 %

Tasting notes

- **Colour**: Lively burgundy with purple edges **Aroma**: Intense red fruit notes
- Mouth: Flavoursome, smooth and fresh

Production

- Controlled fermentation at 25 °C.
- Maceration for 13 days.
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.10% Grape-sugar: 1.80 g/l Total acidity: 4.2 g/l PH: 3.85



Presentation

75 cl bottle

Tips

Serve between 16 °C - 18 °C

Perfect with tapas and appetizers, noodle and rice dishes, fish and of course with meat.

> BE RA DUERO