



La\_Cepa\_Alta

# Cepa\_Alta **Roble** 2017

Aged for 6 months in oak barrel

Tinta Fina 100 %

## Tasting notes

**Colour:** Clean translucent black cherry red

**Aroma:** A ripe red berry base and toasted hints

**Mouth:** Fruity and balanced

## Production

- Controlled fermentation at 28 °C.
- Maceration for 22 days.
- Ageing in american oak barrels for 160 days
- 3 months in the bottle before going to market
- The natural stabilisation process may produce sediment

## Chemical analysis

**Alcohol:** 13.50%

**Grape-sugar:** 1.28 g/l

**Total acidity:** 5.87 g/l

**PH:** 3.66



## Presentation

75 cl bottle

## Tips

Serve between  
16 °C - 18 °C

Together with Meats,  
poultry and fish dishes.

Gold medal  
Challenge  
International  
du Vin  
2019