



La_Cepa_Alta

Cepa_Alta

Selección 2015

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

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.