



LA VEGUILLA



La_Cepa_Alta

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DUERO

Vñedos y Bodegas La Cepa Alta, S.L. · www.vinoslaveguilla.com · Phone +34 983 681 010
Own vineyards. Produced and bottled in the property.





History and team

Viñedos y Bodegas La Cepa Alta S.L. is a family project that is on track to meet three decades of history and passionate dedication, vertebrate by the philosophy of getting the best out of this unique land. Our winery and vineyards are in **Olivares de Duero (Valladolid)**, a privileged enclave in the heart of the **Ribera del Duero**, one of the best wine regions in the world.

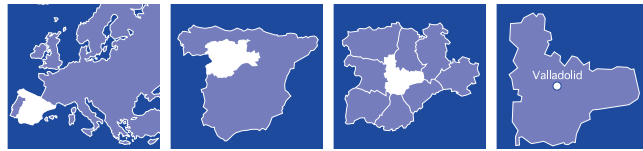
Founded by a group of friends excited to produce wines of quality, the project later happened to be captained by Luis Garcia Anton, one of the founding members. Now is their children who have taken over the front of Viñedos Bodegas La Cepa Alta S.L. with the dual aim of maintaining high standards of quality and grow and evolve this wine project.



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Facilities

The winery occupies an area of over **1,200 m²** divided into two buildings: the development, with the necessary machinery for the production of wine and stainless steel tanks equipped with cooling systems; and **aging area** where our wines aging in American oak barrels and French at controlled temperature and humidity.

The facilities are complemented by bottling area, laboratory, offices and various stores. At present **the approximate annual production amounts 225,000 liters**.



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Vineyards

La Veguilla vineyards, which surround the winery, are grouped into five *pagos* or plots:

Laveguilla and **Viñedo Viejo** are located in a narrowing of the Duero River, on sandy-clay soils interspersed with occasional limestone.

The two **Val** plots, which cover the slope in the direction of the river, are of limestone soils in the highest sections, becoming sandier the closer they get to the Duero.

The **pago de San Román** is a small plot near the road that joins Olivares with Valbuena de Duero; here the sandy soils and the absence of slopes mark the personality of the vine.

The combination of the soils and magnificent sun exposure establish the personality of the grapes, the raw material of our wines. Although our principal grape is the **Tempranillo**, we reserve some vines for growing Cabernet Sauvignon and Merlot, which provide special nuances to the wines in specific cases.

We produce our wines from the Tempranillo varietal, the grape that reigns in Ribera del Duero. The grapes are from our own 45 hectares of vineyards nestled right in the Milla de Oro, the "Golden Mile" where some of the most prestigious wineries in the world produce their wines. Our grape vines are 25 years old and come mainly from long-standing Valbuena de Duero vines.



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Viticulture

The raw material for our wines is the **Tempranillo** grape, the varietal that reigns over the Ribera del Duero area. It grows in compact, medium size clusters and produces structured, deep purple wines in which enticing aromas of dark berries dominate. It is one of our country's "noble grapes," so named because it matures earlier than other red varieties. It is perfect for preparing **long-lasting wines**, aged in oak casks, such as the La Vegailla wines: ones with which we seek to transmit the singularity of our privileged terroir.

We grow our grapes in a **vertical trellis system** to ensure optimum maturation of the fruit. In addition, our vines are green pruned to limit production to 3,500 Kg grapes/hectare. The vineyard is closely monitored throughout the year and, one month before harvesting, we begin daily grape maturity checks so that we can harvest each parcel of land at the ideal time.




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Oenology

The placement of our vineyards around the winery allows us to reduce harvest times to the minimum, making it possible for the grape clusters to arrive in perfect condition, with all their organoleptic qualities intact. After settling for a few days in tanks, the liquid (grape must) begins the strictly controlled fermentation process; the next step is **the naturally produced malolactic fermentation**. Both processes are carried out in 20,000-litre stainless steel cylindrical tanks, which encourage the interchange of substances, extracting the best from each grape.

Once the fermentation has finished, the wine is prepared for aging in **French and American oak casks** under controlled conditions. Our oenologist determines the exact aging time, within the limits set by the Regulatory Council for the D.O. And when the ideal maturation point is reached, the wine is bottled in our installations, where it will rest until it rounds out and achieves the pinnacle of its expression.

Always in search of the highest quality, we produce aged and young red wines under the La Vegailla and La Cepa Alta labels, along with a gelée based on our reserve wine.



LaVeguilla Wines and Gelée

LaVeguilla **Expresión Tempranillo** 2018

LaVeguilla **Roble** 2018

LaVeguilla **Crianza** 2016

LaVeguilla **Reserva** 2011

LaVeguilla **Selección** 2015

LaVeguilla **Autor** 2015

LaVeguilla **Gelée de Vino Reserva**



LAVEGUILLA

LaVeguilla **Expresión Tempranillo** 2018

Early tempranillo

Tinta Fina 100 %

Tasting notes

Colour: Garnet alive with purple trim

Aroma: Intense notes of red fruits

Mouth: Tasty, soft and fresh

Production

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

Chemical analysis

Alcohol: 13.10% Vol.

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

Ideal with starters and
tapas. Pairing with light
pasta dishes, rice, fish
and meat.



LAVEGUILLA

LaVeguilla **Roble** 2019

Aged for 5 months in oak barrel

Tempranillo (98%)
Cabernet Sauvignon (2%)

Tasting notes

Colour: Red, alive and intense tones

Aroma: Fresh and balsamic with fine tinges of oak

Mouth: Balanced, wide and smooth

Production

- Controlled fermentation at 28 °C.
- Maceration for 20 days.
- Ageing in french oak barrels for 142 days
- Four months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 14% Vol.

Grape-sugar: 1.30 g/l

Total acidity: 5.08 g/l

PH: 3.82



Presentation

37,5 cl bottle

38 cl bottle

and 150 cl bottle

Tips

Serve between
16 °C - 18 °C

Perfect for red meats,
roasts, fowl, firm-bodied
fish such as salmon and
pasta dishes



LAVEGUILLA

LaVeguilla Crianza 2017

Aged for 12 months in oak barrel

Tempranillo 96%,
Cabernet Sauvignon 4%

Tasting notes

Colour: Intense cherry red

Aroma: Ripe red fruit with vanillas and dark roasted flavour

Mouth: Wide, beefy, powerful and with great struct

Production

- Controlled fermentation at 28 °C.
- Maceration for 30 days.
- Ageing in french oak barrels for 396 days.
- Five month in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.8%

Grape-sugar: 1.30 g/l

Total acidity: 5.46 g/l

PH: 3.65



Presentation

75 cl bottle

150 cl bottle

Tips

Serve between
16 °C - 18 °C

Ideal for drinking with red meats (entrecôte, T-bone or sirloin steaks), game and stews.



LAVEGUILLA

LaVeguilla Reserva 2011

Aged for 18 months in oak barrel

Tempranillo 100%

Tasting notes

Colour: Intense ruby red.

Aroma: Ripe fruit with tinges of cocoa, liquorice and spices.

Mouth: Beefy, powerful and toasted.
Mature tannins.

Production

- Controlled fermentation at 28 °C.
- Maceration for 20 days.
- Ageing in french oak barrels for 24 months.
- The natural stabilisation process may produce sediment.

Chemical analysis

Alcohol: 14.00%

Grape-sugar: 1.30 g/l

Total acidity: 5.30 g/l

PH: 3.70



Presentation

75 cl bottle

Tips

Serve at a temperature between 16 °C and 18 °C, decant and leave it to oxygenate in the glass for 10 minutes.

Perfect for roasts, game and stews.

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

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LAVEGUILLA

LaVeguilla Selección 2015

Aged for 18 months in oak barrel. Selected grape gathering
Tempranillo (100%)

Tasting notes

Colour: Cherry red with violet tones.

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

Mouth: Spicy, wide, beefy. Well balanced.

Production

- Selected grape gathering.
- Controlled fermentation at 28 °C.
- Maceration for 28 days.
- Aged in medium-toasted Allier french oak barrels for 18 months
- Nine months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.53%

Grape-sugar: 1.30 g/l

Total acidity: 5.32 g/l

PH: 3.91



Presentation

75 cl bottle in a blue canister

Tips

Serve between 16° - 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.



LAVEGUILLA

LaVeguilla Autor 2015

Aged for 22 months in oak barrel. Selected grape gathering
Tempranillo & Cabernet Sauvignon

Tasting notes

Colour: Cherry red with violet tones

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

Mouth: Spicy, wide, beefy. Well balanced.

Production

- Selected grape gathering.
- Controlled fermentation at 28 °C.
- Maceration for 28 days.
- Aged in medium-toasted Allier french oak barrels for 18 months
- Nine months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.53%

Grape-sugar: 1.30 g/l

Total acidity: 5.32 g/l

PH: 3.91



Presentation

75 cl bottle in a white canister

Tips

Serve between
16° - 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.



LAVEGUILLA

LaVeguilla Red Wine Jelly

Hand-made

Gelatin reserva wine
from Ribera del Duero

Maximum alcohol content 1,5 %.

Ingredients

- LaVeguilla Reserva red wine 1999, 100% Tempranillo
- Apple Pectin
- Citric Acid
- Sugar.

Tasting notes

Colour: Intense and brilliant red garnet

Aroma: Jam made from mature fruit marinaded in red wine. Vanilla, peach

Mouth: Fresh mature fruit. With notes of wood and tannin body of wine. Alcohol aftertaste of vanilla and cinnamon stick



Presentation

Glass jar, Small: 40 ml, Medium: 160 ml, large 700 ml.

Tips

Serve chilled.

On toast with foie or cured cheese. It is a perfect complement for meat and fish. For dessert, with chocolate fillings and glazed ice cream.



Cepa_Alta Wines and Gelée

Cepa_Alta **Joven** 2018

Cepa_Alta **Roble** 2017

Cepa_Alta **Crianza** 2016

Cepa_Alta **Selección** 2015

Cepa_Alta **Gelée de Vino Reserva**



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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.



La_Cepa_Alta

Cepa_Alta **Roble** 2019

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.



La_Cepa_Alta

Cepa_Alta **Crianza** 2017

Aged for 12 months in oak barrel

Tinta Fina 100 %

Tasting notes

Colour: Dark cherry with russet edges

Aroma: Ripe fruits and a spicy note

Mouth: Balanced, full-bodied and meaty

Production

- Controlled fermentation at 28 °C.
- Maceration for 25 days.
- Ageing in american oak barrels for 430 days
- 4 months in the bottle before going to market
- The natural stabilisation process may produce sediment

Chemical analysis

Alcohol: 13.50%

Grape-sugar: 1.27 g/l

Total acidity: 6.09 g/l

PH: 3.55



Presentation

75 cl bottle

Tips

Serve between
16 °C - 18 °C

Perfect for Fits venison,
roasts and poultry

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



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.



Vermouth **Señorito Español**

Red Vermouth Reserve, 7 months in barrel

Tasting note

Color: Intense cherry red color and bright

Smell: Aromatic and spicy on the nose. Notes of cardamom, cinnamon, licorice, and vanilla, and scrub botanicals

Mouth: Voluminous, broad and long-lasting, with a balance of acidity, sweetness and bitterness

Elaboration

Reserve red vermouth made following the techniques of making quality red wines from the Ribera del Duero from the Tempranillo variety, with maceration through a meticulous process that begins with the selection of aromatic plants from the Castilian forest that provide a unique personality to the vermouth. **It is obtained naturally, without discolorations of the wine or added dyes, by cold maceration of the wine.**

Presentation

75cl and 38cl bottle, with individual box

Consumption

Served in a cocktail glass, wine glass or a wide-mouth glass, very cold and accompanied by orange peel and an olive.

Perfect as a mid-day snack or before dinner, but its aromatic complexity also makes it ideal as the base for many cocktails.





Distillates



LAVEGUILLA

Spirit Drink **Gotas Santas**

Elaboración artesanal

Gotas Santas is the first double distillate that we incorporate into our way of looking at life in LaVeGUILLA, maximum exponent of a clean and crystalline brandy made in our alembic with a steam column and rectification lens, with the pressed skins of our riverside grapes from the Duero.

To the eye it is transparent, crystalline, with glyceric notes in the form of tears, very powerful.

On the nose it displays notes of wild herbs, flowers - violets-, candied fruit, apples and notes of grapefruit.

The palate is structured, broad and balanced, fatty, with hints of honey. Balsamic finish.

To enjoy it to the fullest we recommend serving at a temperature of 18 °C, in a balloon glass or tulip, or wide glass, which will allow you to appreciate all the aromatic registers.

Alcohol: 38th vol

Transparent bottle of 50 cl, with natural cork and boxed in a cardboard box

It is recommended to store in a dark place, horizontal position and at a temperature of 16 °C



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White coffee brandy **Maiquel Jackson**

Elaboración artesanal

With the skins of our grapes from the banks of the Duero, we make a white brandy that we leave to macerate for 30 days with coffee beans of three varieties, cocoa, cinnamon stick and lemon peel. Once the color and aromas of a coffee spirit (dark mahogany, black walnut, chocolate and roasted aromas) have been extracted, it is distilled again; this time by steam column, obtaining elegantly fine and highly aromatic alcohols, with an aftertaste of roasted, roasted and cocoa. In sight it is transparent and glyceric, with subtle mahogany tones in volume.

On the nose it is very balsamic, with light floral touches, accompanied by powerful roasted coffee and chocolate. Broad roasts. Spicy.

In the mouth it is structured, balanced, powerful aftertaste of roasted coffee and roasted. Pleasant sensation of volume in the mouth.

We suggest you let it oxygenate for at least 20 minutes and serve it in a balloon glass or tulip, or wide glass, to appreciate all the aromatic registers.

It is recommended to store in a dark place, horizontal position and at a temperature of 16 °C

Alcohol: 38% vol

Transparent bottle of 50 cl, with natural cork and boxed in a cardboard box





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Location

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