



La_Cepa_Alta

Cepa_Alta **Crianza** 2018

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