



La\_Cepa\_Alta

# Cepa\_Alta Crianza

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 and french 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

Available in:  
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