



La_Cepa_Alta

Cepa_Alta Roble

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 and french 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

Available in:
75 cl bottle

Tips

Serve between
16 °C - 18 °C

Together with Meats,
poultry and fish dishes.