



La_Cepa_Alta

Cinco elementos crianza ESSENTIA

Aged for 12 months in oak barrel

Tinta Fina 100%

Tasting notes

Colour: Colour: Dark cherry with russet edge

Aroma: Ripped red fruits with spicy touches

Taste: Full bodied, balanced and meaty

Wine Process

- Controlled fermentation at 28 °C.
- Maceration for 29 days.
- Aged in American and French oak barrel for 12 months.
- Rest for 4 more months on the bottles before the release.
- The natural stabilization process can produce sediments.

Pairing

- Serve between 16-18 °C.
- Serve with venison, roasts and poultry.
- Better consume before 2023.
- Graduation: 14° Vol.

Nutritional information (1 glass of 140 ml)

- Calories: 119 kcal / Fat: 0.0 g / Carbohydrates: 3.7 g / Protein: 0.1 g



Presentation

Available in:
75 cl bottle

An authentic hidden treasure of the Ribera del Duero, La Cepa Alta is an enclave of 35 hectares located between two giants of the peninsula such as Pingus and Vega Sicilia.

In other words, a terroir of fire, quick to forge reds as powerful as elegant, free from all roughness.