



La_Cepa_Alta

Cinco elementos roble

Aged for 6 months in oak barrel

Tinta Fina 100%

Tasting notes

- Colour:** Clean and bright black cherry red
Aroma: Ripped red berry with toasted touches
Taste: Fruity, balanced and explosive

Wine Process

- Controlled fermentation at 28 °C.
- Maceration for 22 days.
- Aged in American oak barrel for 6 months
- Rest for 3 more months on the bottles before the release.
- The natural stabilization process can produce sediments.

Pairing

- Serve between 16-18 °C.
- Serve with meats, poultry or fatty fish.
- 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 Ceba 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.

