

La_Cepa_Alta

Viñedos y Bodegas
La Cepa Alta, S.L.



Cepa Alta Crianza 2006

Aged for 14 months in oak barrel

Tinta Fina 100%

Tasting Date: 3 January 2009

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 29 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: 13,5% vol.

Grape-sugar: 1,30 g/l

Total acidity: 5,92 g/l

Ph: 3,74

Tips

Serve between 16° - 18° C

Perfect for Figs venison, roasts and poultry

This vintage can be consumed no later than 5 years after tasting date



Own vineyards _ Produced and bottled in the property