

La_Cepa_Alta

Viñedos y Bodegas
La Cepa Alta, S.L.



Cepa Alta Joven 2008

Tinta fina 100%
Tasting Date: 3 January 2009

Tasting notes

Colour: Lively burgundy with purple edges
Aroma: Intense red fruit notes
Mouth: Flavoursome, smooth and fresh

Production

Controlled fermentation at 28°C
Maceration for 13 days
The natural stabilisation process may produce sediment

Alcohol: 13,10 % Vol.
Grape-sugar: 18 g/l
Total acidity: 4,2 g/l
Ph: 3,85

Tips

Serve between 16° - 18° C

Perfect with tapas and appetizers, noodle and rice dishes, fish and of course with meat.

This vintage of 2007 can be consumed no later than 2 years after tasting date



Own vineyards _ Produced and bottled in the property