

# La\_Cepa\_Alta

Viñedos y Bodegas  
La Ceba Alta, S.L.



## Cepa Alta Roble 2007

Aged for 5 months in oak barrel

Tinta Fina 100%

Tasting Date: 3 January 2009

### Tasting notes

Colour: Clean translucent black cherry red

Aroma: A ripe red berry base and toasted hints

Mouth: Fruity and balanced

### Awards

Berliner Gold, Berliner Wein Trophy 2009



### Production

Controlled fermentation at 28°C

Maceration for 20 days

Ageing in american and french oak barrels for 154 days

3 months in the bottle before going to market

The natural stabilisation process may produce sediment

### Chemical analysis

Alcohol: 13,5%

Grape-sugar: 1,30 g/l

Total acidity: 5,92 g/l

Ph: 3,74

### Tips

Serve between 16° - 18° C

Together with Meats, poultry and fish dishes

This vintage of 2007 can be consumed no later than 5 years after tasting date



Own vineyards \_ Produced and bottled in the property