

# La\_Cepa\_Alta

Viñedos y Bodegas  
La Cepa Alta, S.L.



## Laveguilla Crianza 2006

Aged for 13 months in oak barrel

Tempranillo 98%, Cabernet 2%

Tasting Date: 3 January 2009

### Tasting notes

Colour: Attractive reddish-violet with touches of cherry

Aroma: A marked and smooth fruity character, accompanied by spicy notes

Mouth: Vigorous but without excessive alcohol, flavourful, balanced and with very full aromas

### Production

Controlled fermentation at 28°C

Maceration for 30 days

Ageing in american and french oak barrels for 396 days

Five months in the bottle before going to market

The natural stabilisation process may produce sediment

### Chemical analysis

Alcohol: 13,5% Vol.

Grape-sugar: 1,45 g/l

Total acidity: 5,23 g/l

PH: 3,65

### Tips

Serve between 16° - 18° C

Ideal for drinking with red meats (entrecôte, T-bone or sirloin steaks), game and stews

This vintage of 2006 can be consumed no later than 5 years after tasting date

Available in 3 sizes: Bordeaux Bottle 0,75 L. Magnum Bottle 1.5 L.



Own vineyards \_ Produced and bottled in the property