

La_Cepa_Alta

Viñedos y Bodegas
La Cepa Alta, S.L.



Laveguilla Roble 2007

Aged for 4 months in oak barrel

Tempranillo 98%, Cavernet 2%

Tasting Date: 3 January 2009

Tasting notes

Colour: Intense cherry red with touches of violet

Aroma: Predominantly fruity with balsamic and spicy, new wood notes

Mouth: Full, meaty and with a persistent finish

Production

Controlled fermentation at 28°C

Maceration for 16 days

Ageing in american and french oak barrels for 130 days

Four 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: 4,95 g/l

PH: 3,80



20
09

ZARCILLO ORO

Awards

Zarcillo Gold. VI Internacional Contest of Wine. Instituto Tecnológico Agrario of Castilla y León. Valbuena de Duero (Spain). 3 April 2009

Tips

Serve between 16° - 18° C. Perfect for red meats, roasts, fowl, firm-bodied fish such as salmon and pasta dishes

It can be consumed no later than 5 years after tasting date

Available in Bordeaux Bottle 0,75 L. Magnum Bottle 1.5 L. And Small bottle for gift 0.37 L.



Own vineyards _ Produced and bottled in the property