



BODEGAS FORCADA

Vinedos Alta Montaña

ALMA DE FORCADA CEPAS VIEJAS

Wine type (D.O.C.Rioja) Cepas Viejas Red

Alcohol content 14,50°

Chemical test Under organic conversion phase, it only contains sulphites.

Wine-Making process Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 6 days.

Ageing 8 months in new American and French oak barrels.

Grape variety 100% grenache

Recommended serving temperature 16-18 degrees Celsius

Vineyards Wines ok up to one hundred years old at an altitude 800 metres inside a biosphere reserve.

Tasting notes Intense cherry colour with purple nuances, clean and brilliant. Aromas of ripe fruits, spices, cocoa and creamy oak; very complex. Pleasant in the mouth, with a good balance between fruit and roasted aromas; powerful tasty and elegant wine with a great finish.

Bottle

- Height: 313 mm
- Capacity: 750 ml
- Weight: 1,550 grams

AWARD FOR THE BEST GRENACHE WINE IN THE WORD IN 2019 AT THE IWC, A PRESTIGIOUS INTERNATIONAL COMPETITION.



CNO. CARNANZÚN, 9 T. + 34 941 175 706 · F. + 34 941 175 706 · 26527 · RINCÓN DE OLIVEDO · LA RIOJA

WWW.BODEGASFORCADA.COM