



BODEGAS FORCADA

Vinos Alta Montaña

ALMA DE FORCADA CEPAS VIEJAS



TYPE OF WINE D.O.Ca. Rioja. Red Wine.

ANALYTICAL PROFILE Under conversion to organic, it only contains sulphites.

VARIETIES Red Grenache 100%.

VINEYARD Selected vineyards up to 120 years old at an altitude of 800 meters, nested within the Biosphere Reserve.

ELABORATION Manual harvest. Destemmed grapes. Pre-fermentative maceration in stainless steel tank at 5°C. Maceration with skins for color extraction for 10 days. Fermentation at 25°C for 10 days.

AGEING 8 months in new American and French oak barrels.

ABV 14,5%

TASTING NOTES

Intense cherry red color with purple nuances. Clean and bright.

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, with a great finish.

