

CASA ALTA RED

DESCRIPTION

Red young wine 12 % ABV

ELABORATION

Casa Alta is made of Monastrell grapes. Before harvest time, our enologist made a maturity evaluation process to get the exact days to do harvest some days before in order to obtain a moderated alcoholic degree.

Once in the bodega, a careful vinification is done with a short maceration period for 4 days at a controlled temperature. To preserve the freshness of a young wine, it is stabilized and bottled few months after its elaboration.

TASTING NOTES

Medium deep ruby red color. Mature red fruits aroma and a sweet touch typical of Monastrell. The wine is round, soft and well structured in mouth

GOURMET NOTES

All kind of meats: red and white meats, beef stew, cured pork meats, roast duck and grilled chicken.

SERVICE TEMPERATURE

15-16° C



FORMATS

Bottles: 0.75 cl. y 1 L.

Bag in Box: 3 L, 5 L y 15 L.

ADDITIONAL INFORMATION

Casa Alta is also produce with white and rosé wines.