LA LOS ÁNGELES

CRUZ ALTA 2023

CAMPO DE BORJA



LIMITED PRODUCTION = 3900 BOTTLES

- , SINGLE VINEYARD
- , 100% GARNACHA, DRY-FARMED OLD VINES (35+)
- , HIGH ALTITUDE VINEYARDS = 700+ METERS
- , FERROUS CLAY AND LIMESTONE SOIL
- MANUAL HARVEST IN 20 KG. BASKETS
- , NATURAL WINE: SPONTANEOUS FERMENTATION
- $^{\prime}$ <30 MG./L. SULFITES

TASTING NOTES:

DEEP RUBY COLOR. INTENSE AROMAS OF BLACKBERRIES, BLACK CHERRIES WHITE PEPPER AND SPICE. ON THE PALATE ITS MEDIUM BODIED, JUICY, STRUCTURED AND BALANCED. LONG FINISH.

AWARDS AND SCORES:

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