



LOS ÁNGELES CRUZ ALTA 2025

CHARACTERISTICS



Category:	Red Wine
Grape Variety:	100% Garnacha (Grenache)
Appellation:	D.O. Campo de Borja
Alcohol by Volume:	14% Vol.

WINEMAKING & AGING



Hand-harvested from native grapes using 'Vins Méthode Nature' principles, this minimal-intervention wine uses wild yeasts to showcase pure, authentic terroir.

100% dry-farmed old-vine Garnacha, spontaneously fermented and minimally oaked for pure terroir expression.

Vineyard Details: 35+ year-old dry-farmed old vines.

Elevation: High-altitude vineyards over 700 meters above sea level.

Soil Type: Ferrous clay and limestone **Harvest:** Hand-picked in 20 kg baskets.

Sulfites: Very low intervention, < 30 mg/L total sulfites

TASTING NOTES



Deep ruby color with intense aromas of blackberries, black cherries, and white pepper. Juicy and balanced with energetic acidity and a strong mineral backbone.

PAIRING SERVICE



Game birds (duck, goose, quail), roasted root vegetables, and rich, hearty stews.

PRODUCTION SPECS



Production Volume: The winery maintains a strictly limited production for this micro-cuvée, typically yielding around 3,900 bottles per vintage

Bottle Size: Distributed in standard 750 ml formats.