

ANGOSTO

red

A wine of a modern Mediterranean character; warm, tasty grape flavored where respect for each variety is predominant after aging in the barrel.

TASTING NOTES Dark cherry with violet hints. A surprise for the nose, with fine toasty hints that come from the last mouth. The aromas found in the nose return, meaty with very soft tannins, silk and mooth.

GRAPES 50% Syrah, 30% Grenacha tintorera, 20% Cabarnet franc.

VINEYARDS The lands are mainly an aslope with a poor organic matter and with low levels of limestone. 13 year-old vineyard.

VINIFICATION PROCESS Harvest is the 3rd week in September. The fermentation process is done in stainless steel deposits at [24°C] with its autochthonous yeast from our vineyard. After the fermentation, a maceration process is carried out 20 days.

CORK TYPE Natural cork.

AGING 12 months in second year French oak barrels of 500 L (10 months with the lies).

ALCOHOL CONTENT 14,00% VOL.

QUANTITY 40.000 Bottles

RECOMMENDATION To appreciate the full potential of this wine we recommend serving it at a temperature of around 16-18°C.

The wine matches very nively the unctuous nature of vegetables and seasonings, spices and meat.

The medium and rounded tannins of this wine make it the ideal companion for meats including game meat, lamb, chicken, duck confit, meat lasagne, cured and hard cheeses etc... that have a delicate feeling in the mouth.

Main flavors



Truffle



Amonds



Violet



Sandalwood

Last Awards

GUÍAPEÑÍN

2009 Vintage: 92 rating
2010 Vintage: 92 rating
2011 Vintage: 91 rating

 Robert Parker
Wine Advocate

2009 Vintage: 91 rating



Bronze Medal
Decanter World Awards

 **WINE ENTHUSIAST**
MAGAZINE

2011 Vintage: 90 rating

