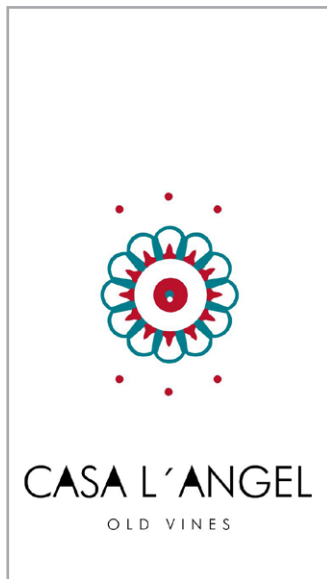


Casa L'Angel 2008

Cepas Viejas



Winery: Anecoop - La Vina

Region: Valencia D.O.

Grapes: 65% Cabernet Sauvignon and 35% Tempranillo

Winery: D.O. One of the most export focused D.O.s in Spain due to the proximity to the port in Valencia. Wine from the region was mentioned by Juvenal in the 2nd century BC. The region produces red, white, rose and sweet wines from 4 distinct subregions.

Wine: There are two vineyards used for the production of Casa l'Angel Old Vines; "Casa Tortosa" and "Finca San Vicente." Both vineyards were planted in the mid- to late-1980s and produce small quantities of intense grapes. They both have typically

sandy clay loam soils and are at a height of 600 m above sea level.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in stainless steel tanks of 5,000 kilos of capacity. Fermentations start cool and finish warm, this combined with a program of pumping over, extracts color and appropriate structure in the end yielding a clean fermentation and high quality wine.

Following alcoholic fermentation the Cabernet and Tempranillo were aged separately for 8 months in new and one year old French oak barrels. They completed their malolactic fermentations in barrel yielding a more complex and well-integrated wine.

Reviews:

"Deep crimson-colored, it exhibits an expressive nose of cedar, spice box, and assorted black fruits. This leads to a mouth-filling, forward, savory wine that can be enjoyed over the next 4 years."

88 points *Wine Advocate* issue 188 April 2010



Selected by Aurelio Cabestrero®

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