

Casa L'Angel 2009

Cabernet Sauvignon



Winery: Anecoop - La Vina

Region: Valencia D.O.

Grapes: 90% Cabernet Sauvignon, 10% 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: The vineyards for the creation of Casa L'Angel Cabernet Sauvignon are located in the municipality of Fontanars dels Alforins (Valencia), grapes are sourced from the single vineyards of "Finca Traver" for the Tempranillo and "Finca El Poblet" for

the Cabernet Sauvignon. Both vineyards were replanted in the mid to late 1990s. They are at a altitude of 600 m above sea level. The climate is dry with sandy-loam soils.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in stainless steel tanks of 20,000 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 various lots of Cabernet Sauvignon and Tempranillo were aged for about 6 months in French oak barrels, where malo-lactic fermentation took place.

Reviews:

"This fresh red shows flavors of crème de cassis, blackberry, spice and candied orange peel, wrapped around light tannins and juicy acidity. This is tightly coiled right now, yet still balanced. A pretty hint of violet runs through the wine, lingering on the lightly chewy finish. Drink now through 2014."

88 points *Wine Spectator* August 2011

"Round, sweet and ripe smelling, then tight and rubbery in the mouth, with full tannins that smack down with force. The palate is medium in depth, with dark plum and berry flavors in front of a sweet, molasses-tinged finish. Very good for affordable Spanish Cabernet." **Best Buy**

88 points *Wine Enthusiast* December 15, 2011



Selected by Aurelio Cabestrero®

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