

Casa L'Angel 2010

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 20,000 kilo, stainless steel tanks. 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:

"Deep aromas of redcurrant, cassis, espresso, tobacco and smoky oak. Juicy, firm and structured; slightly dry but shows dense red and dark fruit character. A fairly serious cabernet that gains spiciness with air and finishes firmly tannic and persistent."

87 points *International Wine Cellar* Sept/Oct 2011



Selected by Aurelio Cabestrero®

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