



ACCOLADES

2021 VINTAGE

89 points Tim Atkin

2020 VINTAGE

89 points Tim Atkin

2019 VINTAGE

90 points Tim Atkin

90 points Peñín Guide

Gold Medal in the "Grenaches du Monde" contest

2018 VINTAGE

88 points Peñín Guide

ÁNGEL

VINTAGE 2021

VARIETY Garnacha 100%

VINEYARD

Grapes from our plots "La Casilla del Rihuelo" and "Serrano", located on the lower slopes of Yerga, in the municipality of Alfaro. The bush-trained vines in the two vineyards are on average over 50 years old and have been dry farmed during vegetative growth. Production yields around 4000-5000 Kg/Ha.

CLIMATIC YEAR

We are facing a complex vintage, marked by scarce rainfall throughout the entire growing season, as well as a cooler-than-usual spring. However, once September arrived and harvest began, intermittent rainfall set in, which complicated the picking process and required a much more thorough selection of the grapes in the vineyard than in other years. In addition, cooler-than-normal temperatures during September and October led to a slow and extended ripening period, allowing for excellent phenolic and aromatic development. The result has been grapes of outstanding quality, showing great balance, freshness, and a very well-defined varietal expression.

PREPARATION

The grapes are harvested by hand and transported in 300 Kg crates. The crates are then chilled in a cooler to ensure the grapes go into the tank at a low temperature.

The grapes are destemmed and lightly pressed.

Cold maceration occurs in the tank prior to fermentation to complement the extraction that occurs during alcoholic fermentation. The wine is then aged for 4-6 months in French oak.

This is a wine that undergoes no treatment and may leave a little sediment at the bottom of the bottle as a consequence of its natural development.

TASTING NOTES

COLOUR Purple red, medium-high intensity.

AROMA Complex. We can appreciate notes of red fruit, balsamic notes from the scrub, such as thyme, all very well integrated with the toasted notes of its period ageing. High intensity.

ON THE PALATE A rounded wine, balanced, fresh, with a fine silky tannin; medium persistence in the mouth.

SERVING RECOMMENDATIONS

Consume at a temperature of 14°C.

PAIRING

Tasty dishes such as cured cheeses, any type of meat, flavourful fish or even nuts.