

## Angel

# Garnachas con historia



### History

In 1965, having completed his military service, ANGEL and Roque, our uncle and grandfather, respectively, planted the vines from which we obtain the wine which now carries his name.

This wine comes from the Rihuelo estate in the area of Alfaro, from 6 hectares of land on the slopes of Mount Yerga. This garnacha vine was planted in 1965 in a real framework on Richter 110 rootstock. The vineyard uses gobelet training and is very environmentally friendly; the soil is loamy yet sandy.

### Vinification

Wine made using 100% garnacha (garnache) grapes.

The hand-picked grapes are placed in 250 kilo crates which are immediately placed in a reefer container.

The harvested grapes are refrigerated so they can be placed in the tank at 4 to 6°C. This temperature is maintained for a week to achieve a (preferably) cold maceration to extract the maximum colour and flavours possible.

This wine then goes into new French oak barrels for malolactic fermentation and ageing. This wine has remained in the single-use barrel for six months.

### Tasting

The wine is a cherry-red colour, with a suggestion of violet. It is very intense. On the nose, fruit and aromas of raspberry and black fruits are noticeable. In the mouth, one can appreciate toasted aromas alongside toffee. It is a heavy wine that is balsamic and persistent.

### Awards – Ratings

- 2015 (first vintage): Over 90 point Guia Peñin 2018