



ACCOLADES

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 2020

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

This has proven to be a historic vintage where the impeccably healthy grapes were harvested and found to have a lower pH than usual. Despite being a dry vintage, the rainy days were very well distributed and the vineyard did not suffer water stress.

During the harvest the temperatures were very mild, which added to this impeccable state of health that impressed us so much.

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.