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# SOTA ELS ÀNGELS

RED 2010

## TASTING NOTES:

Intense red color with ruby highlights. Aromas of truffle, Mediterranean forest undergrowth, even humus. Full mouthfeel, very fresh, good acidity with hints of blueberries, black plums, balsamic, smoke, herbs and a minerals texture.

## ELABORATION:

Picked and selected by hand at the optimal moment of ripeness. Harvested in small boxes of 15 kg. After cooling the grapes, they are de-stemmed and placed into stainless steel tanks. Cold soaking for 5 days at 6°C, followed by an alcoholic fermentation at 18°C. Saignee will be decided by a sample taste. Medium maceration for 10 to 15 days. Aged 12 months in light toasted French Allier oak barrels. This is a fresh wine, with integrated tannins and medium structure.

CABERNET SAUVIGNON 50% / CARIGNAN 34% / MERLOT 16%

ABV: 14% / ACIDITY: 4.25 G/L ATS / 25 SO2 free (mg/l)

13,827 BOTTLES / BOTTLES OF 75 CL / 6 BOTTLES PER BOX

